



MURGAS

Bucelas



Year	2022
Designation	I.G. Lisboa
Grape Varieties	Touriga Franca
Viticulture Year	The 2022 season unfolded with a gentle touch, marked by a winter of moderated chill, spring characterized by its mild warmth, and an exceptionally cool summer, adorned with nights that dipped into colder temperatures. This unique climatic harmony delayed the harvest, culminating in a carefully timed picking on the 17 th of September.
Wine Making	The harvest process was meticulously manual, with grapes carefully gathered into compact 15Kg boxes, ensuring minimal stress on the fruit. Each grape cluster was gently pressed in its entirety, preserving the integrity and nuances of the flavors. Following this, the must underwent a static clarification to achieve purity, and the fermentation took place in stainless steel vats, maintained at a precise 13°C, to foster the development of the wine's complex character.
Aging	It occurred over 9 months on fine lees. Bottling on June 16, 2023.
Tasting Notes	Murgas Rosé showcases the Touriga Franca grape in an exceptionally fresh manner. Its light pink hue hints at the vibrant palette of flavors it embodies, from luscious red fruits to wild berries, intertwined with a distinct mineral essence. On tasting, the wine unfolds layers of freshness, a tribute to the limestone soils that nurture its vines, imbuing it with a refined mineral profile. This rosé stands out for its smoothness and sophistication, epitomizing elegance in every sip.
Pairing	Particularly pleasant to complement a meal with a starter, meat dishes, or by itself on any occasion. Should be served at 16°/18°C.
Data	Alcohol: 11,5% Total Acidity: 5,0g/l pH: 3,4
Winemaker	Bernardo Cabral