



QUINTA
da
MURTA

MURTA Espumante Rose Extra Brut 2011 IG Lisboa



Coteaux da Murta – Bucelas Sociedade Unipessoal Lda
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Quinta da MURTA : A name

Bucelas, called the prince of Portuguese wine, is the most famous dry white wine of Portugal, where Arinto variety of grapes has been cultivated and developed by the Romans for more than 2 000 years. Portuguese sailors of the ship S.Gabriel celebrated their return to Portugal after having discovered the sea route to the Indies by enjoying Bucelas wine.

During Shakespeare time, Bucelas wine became very popular with the British royal court as well throughout England. The wine called "charneco", named after a small village in Bucelas, is mentioned in Shakespeare's Henry the VI play, part 2, written in 1594.

A unique terroir made of limestone and marl, a hillside facing south-east under the influence of the atlantic ocean, for a very fine fresh wine :

Quinta da Murta, tucked away in gentle chalky hills of Bucelas region, is located 25 km North East Lisbon, in the Basin Lusitânica dating from upper Jurassic, lower Tithonian (Portlandian). The Soil is formed of calcareous marl, crystalline limestone with numerous presence of fossils trigonia, ostrea and various bivalves such as buchotrigonia freixialensis and the foraminifer anchispirocyclina lusitânica, All contribute to a very fine mineralite with shell note, roundness and suppleness of the wine.

The vineyards are all planted on high slope, south and south-east exposition, at 250 meters altitude, protected from Atlantic westerlies winds by a ridge of hills. The area enjoys a very specific micro climate, relatively cool and humid in winter and during the nights, warm and dry during summer. All contribute to a perfect grape ripening but keeping the freshness of the Atlantic ocean.

A tradition viticulture privileging bio-dynamic :

Before the plantation of the vineyard, more than 20 years ago, the limestone soil was occupied by bushes with myrtle berries. Soil has been scrambled 2 meters deep, cow and horse manure was spread and pass with chisel to bury the fertilizer and regularize the soil for plantation.

The vineyard is naturally cultivated in a protected area and total biodiversity in flora and fauna, planted with a relative low density of 4000 plants/ha twice pruned during winter and spring time in bilateral Royat cordon. Lusitania horse manure is now applied between rows; drop irrigation is minimized to its lowest level and an integrated pest management system is strictly observed, privileging always biodynamic, allowing to harvest high quality and aromatic grape at a low yield of 6t/ha.

A very specific wine making and maturation, all done at the property, for revealing

Freshness, fruit, complexity and flavors :

Manual harvest is handled in small case of 25kg at the best maturation period, and in the less exposed to the sun's vineyard plot, for best freshness, sugar, and aromas content, followed by a delicate sorting of the grapes avoiding rotten or green ones, then by a gentle destalking and crushing.

The wine is elaborated exclusively from the most selected variety of grapes Touriga Nacional.

A cool maceration at 12C to get perfect color, then a gentle pressing followed by a cool fermentation occurs.

Strict traditional "methode champenoise" apply with manual degorgement elapsed after a period of 1 year and an half "sur lie". All wine making and maturation is done for a greater complexity, depth of flavor and very fine bubbles.

Wine tasting :

Light, fresh and fine bubbles, intense rose color and flavors conjugated of abundant fresh fruit and note of the stage. Body well balanced and great elegance.

Wine of fest, ideal for cocktail and fine dessert.