



QUINTA
da
MURTA

MURTA Red Touriga Nacional&Syrah 2011 IG Lisboa



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 Lusitanica 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.

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 where grasses naturally grow; 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 for revealing fruit, fresh aromas and flavors :

Manual harvest is handled in small case of 25kg at the best maturation period for acidity, sugar, and aromas, 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 and Syrah. A cool maceration at 12C followed by a fermentation at 24-26C occur separately per grape variety, then a gentle pressing, a malolactic fermentation and a long maturation happen in French oak barrels during at least one year.

An exclusive natural stabilization and bottling at Quinta da Murta occurs before a second bottle maturation during one more year.

Wine tasting :

Fine red wine, medium body, red berries with notes of pepper and spices, some violet and mineral background evidence. Perfect balance between fruit and wood.

Ideal with any type of daily western, Mediterranean or oriental food, white or red meat, fish, pasta, grilled, baked or cooked.

Award MURTA red IG Lisboa :

2006 - Rev. Néctar Junho/Julho 2008 – 88 pontos

Rev. BlueWine 2008 – 15,5 pontos

Rev. Vinhos 2008 – 16 pontos + Medalha Boa Compra 2008

2007 - Guia Rui Falcão 2011 – 14.5 valores

2008 - Guia Rui Falcão 2011 – 15 valores

João Paulo Martins 2011 – 15 valores

Revista Vinhos Os melhores de 2011 – Premio Boa compra

2009 – CNV 2011 – Medalha Prata/silver

CNV 2012 – Medalha Mérito

2011 – IWC 2014 - Medalha Prata/Silver

Robert Parker Dec.2013 - 88 pts with comments *“The 2011 Touriga Nacional & Syrah Murta was aged in used oak for one year. The Syrah dominates slightly this year – 60% of the blend – and it is obvious on the nose and palate, with those familiar earthy nuances and touches of bacon fat. Quite crisp, this is a wine with modest mid-palate concentration and a laid back feel, but a fresh, food-friendly aspect as well. The acidity gives it a juicy finish. The winery estimates a 10 year aging potential, and that seems about right, but I wouldn’t be surprised if it does a bit better. The question will be whether the fruit keeps up with the structure. It is approachable now, but a year or so in the cellar wouldn’t hurt. Drink now-2022.”*