



Developed by the romans 2000 years ago, Bucelas is considered as the prince of Portuguese dry white wine, it was in fact the only white wine in Portugal during many centuries, the wine of discovers (*because you could keep long time*), the wine of kings, the wines of the British royal court, especially during Shakespeare time (Shakespeare talks about this wine in Henri the VI play, written in 1594).

Quinta da MURTA, www.quintadamurta.pt, located in Bucelas 25 km from Lisbon, develops fine and premium wines in the three colors, and in both still and sparkling forms, all obtained after long maturation.

Quinta da MURTA "The wine of Shakespeare", a registered international brand, appears as a hidden gem of a unique terroir (protected area, biodiversity, minerality, freshness of the ocean) discovered and produced by a French.

Quinta da Murta's "terroir" made of limestone and marl is unique (located close to the Atlantic ocean, ideal southeast sun exposition, vine slope between 15-25%, 200/250 m altitude, warm day and cool night): The aromatic white variety of grape Arinto, whose origin is Bucelas, is traditionally cultivated in a protected and isolated area and total biodiversity in flora and fauna, in almost bio-dynamic system.

The wines are naturally made, with indigenous yeast, matured on full lees with "batonnage", exclusively stabilized at low temperature, and bottled at Quinta da Murta wine estate. Regarding the taste of our dry white, basically they have exuberant and fresh nose with notes of lemon, lime, apple, tropical fruit and some floral and mineral background evidence. Body well balanced and creamy. Long and persistent finish.

Beside vines, among beautiful hill, wood and bush sceneries, a modern winery and cellar, a tasting room and loja including old vintage, for visiting and wine tasting, Quinta da Murta owns a reception hall, a villa with pool, and an external deck that can accommodate, for any kind of events, small groups as well bigger ones up to 300 guests table sited, all beautifully decorated, with amazing view on the valley and its limestone cliffs.

Our premium wines :

- 1. Quinta da MURTA "the wine of shakespeare" white DOC Bucelas :** "Summer"'s dry white wine, fresh, mineral, creamy and aromatic. To drink at any time, perfect accompaniment fish or seafood, grilled, cooked, or spicy ... A great fresh white wine matured "sur lie" with batonnage during 4 to 6 months. To enjoy either young or in "vin de garde" (*can keep up to 10 years*), with interesting aromas developing year after year. IWC 2011 vintage : Bronze medaille. [Parker 2013 - 89 pts](#) with comments "*The 2012 Branco Quinta da Murta is all Arinto, the appellation's signature grape. Tank-fermented and aged, it was bottled in May, 2013, Beautifully constructed, this is clean, unaffected and crisp, with fine purity of fruit on the finish. The crisp, stone-washed juiciness as it finishes is a pleasure. It shows intensity and grip, apart from being quite delicious. With air, it becomes gentle rather quickly, while still showing nice, lingering grip on the finish. It is gentler still the next day, although quite fine. This is drinking well now, but the winery believes it will become more expressive with time, so experiment as your cellar allows. Drink now-2018*".
- 2. MURTA red Touriga Nacional&Syrah IG Lisboa :** Red wine elaborated exclusively from the most selected variety of red grapes Touriga Nacional and Syrah, fine wine, light body, very fruity with notes of peppers, spices and violet. At least one year of maturation in French oak barrel. Perfect accompaniment with most kind of fine food. [IWC 2014 : Silver Medal](#) and [Parker 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.*"
- 3. MURTA Espumante Rose Extra Brut IG Lisboa :** A summer fest's fine wine, aromatic, classic method champenoise, Extra Brut, made exclusively from selected plots and variety of grapes Touriga Nacional, a minimum one year and an half aging "sur lie" before "degorgement a la volée", a lot of freshness, fruits, aromas and beautiful rose color.
- 4. Quinta da MURTA "The wine of Shakespeare" Classico DOC Bucelas :** "Winter"'s dry white wine, very aromatic, creamy and round, complex but keeping all its fruits. A rare wine made and matured "sur lie" with batonnage in French oak barrels during one year. Perfect accompaniment fish or seafood in sauce, as well any kind of white or red meats. [IWC previous vintage : Silver medaille](#)
- 5. Quinta da MURTA "The wine of Shakespeare" Espumante Brut Nature DOC Bucelas :** A fest's wine, aromatic, classic method champenoise, Brut Nature, fresh and mineral, very fine bubbles, medium body well balanced and great elegance. Two years and an half of maturation "sur lie" before "degorgement a la volée". A great Espumante "blanc de blanc", [classified Top Espumante by Portuguese critics](#). [Parker 2012 - 88 points](#) with comments "*it reveals well-defined bubbles and attractive. Hints of grapefruit and pear emerge from this light to medium-bodied, impressive, reasonably priced offering. Located about 12 miles north of Lisbon, this 27-ha estate has produced an excellent white sparkler from clay and limestone soils*".