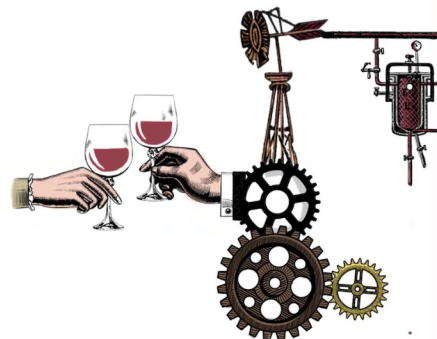


PORCA DE MURÇA



Porca de Murça is Douro's leading brand, having celebrated 85 years of existence in 2013, and becoming one of Portugal's oldest wine brands. The brand originated from a folktale from the small village of Vila de Murça, in the Douro Valley.

It is said that at the time, there was a large female boar living in the woods near the village that was responsible for the destruction of the fields and its plantations. Having been, for many years, a torment for people of the village, they one day decided to unite the best hunters of the region to hunt down the boar. A statue was erected and placed in the Centre of the Village as a tribute to this mighty boar, making it an icon of the village and region.



RESERVE RED

In 1998, the company chose to launch a Reserve wine to celebrate the brand's success and to respond to the increasing demand for high quality, exclusive wines.

Made from traditional varietals, the Porca de Murça Reserva Tinto (Red) expresses the original side of the Douro, in which we seek the elegance in the Touriga Nacional while a parcel of Old Vines in Field Blend offer rusticity and complexity.

TASTING NOTES

A very fresh wine, with a beautiful ruby colour and aromas of red fruit harmoniously integrated with creamy vanilla notes, demonstrating notable aromatic intensity and complexity. Very balanced and round, resulting in a very pleasant and long-lasting finish.

WINEMAKING

Fermentation takes place in stainless steel vats at controlled temperature. The wine then ages in French oak barriques for 12 months, gaining structure and complexity.

PAIRING SUGGESTIONS

Enjoy this wine at its upmost splendor when served at 16°C. An ideal partner for Picanha, goat cheese, Mushrooms, Feijoada.



Store bottles on their sides in a cool place (16°C to 18°C) away from direct light. Serve at 18°C.



Old Vines field blend & Touriga Nacional

