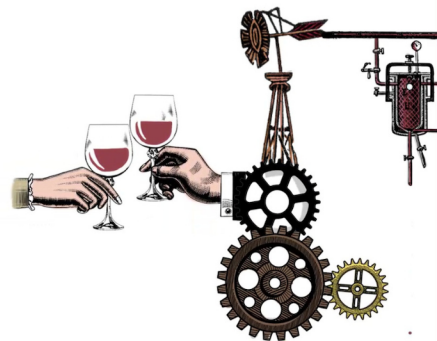


PORCA DE MURÇA



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.

ROSÉ

This Rosé is produced from grapes selected for their lightness and appellative aromatic profile, providing the freshness and fruitful character for this new wine on the Porca de Murça range.

TASTING NOTES

Shows an attractive rose colour which combines perfectly with its aromatic nose of flower petals, cherry and raspberry notes. On the palate its flavours match its nose profile, but are complemented with its lively acidity, making its finish long and lingering.

WINEMAKING

Grapes are handpicked and transported to the winery in 40kg boxes. After going through a manual sorting process, the grapes are de-stemmed and crushed on a pneumatic press. After a 24h decanting process, the must is fermented in stainless steel vats, at a 14-16°C. The wine ages in the stainless steel vats until bottling.

PAIRING SUGGESTIONS

Enjoy this fresh and flavourful Rosé as an ideal companion to Pizza, carpaccios and salads.



Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 8°C - 10°C



Tinta Barroca, Touriga Nacional, Touriga Franca

