



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.



WHITE

Produced from vines planted at Quinta do Casal da Granja, where its high altitude (600m) and cool breezes are ideal for the production of very aromatic whites. Porca de Murça White's fresh and tasteful character makes it one of the most popular white wines in the Douro Region, and constantly recommended as a partner for any occasions.

TASTING NOTES

A young, lemon yellow coloured wine with beautiful aromatic intensity of fresh floral notes combined with hints of lime and white fruit. Flavourful and fruity, complemented with a lively acidity offering a long, lasting finish, making it an ideal partner for curry dishes.

WINEMAKING

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel tanks, at a controlled temperature. No barrel ageing. 100% of the wine is kept in stainless steel tanks before bottling

PAIRING SUGGESTIONS

Pairs well with fish, seafood, curry dishes and salad.



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



Viosinho, Gouveio, Moscatel, Arinto, Fernão Pires

