



REAL COMPANHIA VELHA

PORCA DE MURÇA

RESERVA | 2015



COUNTRY

Portugal

APPELLATION

DOC Douro

VARIETALS

Touriga Franca
Touriga Nacional
Tinta Roriz

PAIRING

An ideal partner for meat, pastas and cheeses.

Technical Data

| | |
|----------------|----------|
| Alc./Vol.: | 14.0% |
| Total Acidity: | 4.70 g/l |
| PH: | 3.62 |

*Store bottles on their sides in a cool place (12°C/53°F) away from direct light.
Serve at 8°C /46°F.*

90 POINTS WINE ENTHUSIAST

“Aged for 12 months in wood, this wine has richness while also having structure. It is now mature, showing spice and undergrowth flavors, tannins that hold the wine together and ripe acidity. The wine is certainly ready to drink.”

— R.V.

Advance Guide, August 2020

WINEMAKING & AGING

The Porca de Murça Reserva is fermented in stainless steel, followed by a 12 month aging period in french oak barriques. This process will allow the wine to achieve a harmonious and balanced structure. The wine is fresh, 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.