



REAL COMPANHIA VELHA

# PORCA DE MURÇA 2018



## COUNTRY

Portugal

## APPELLATION

DOC Douro

## VARIETALS

30% Touriga Franca  
30% Touriga Nacional  
20% Tinta Roriz  
20% Tinta Barroca

## PAIRING

*Enjoy this superb, ready to drink wine, with pizza, white meats or cheeses. It also has the potential to develop over the years.*

## Technical Data

Alc./Vol.:	13.0%
Total Acidity:	5.3 g/l
pH:	3.65

*Store bottles on their sides in a cool place (12°C to 14°/57°C) away from direct light. Serve at 16-18°C / 61-64°F.*

## 90 POINTS JAMES SUCKLING

*“Aromas of violets, hibiscus, wild strawberry and brambleberry. It’s medium-bodied with firm, sleek tannins. Juicy and fresh. Drink or hold..”*

— J.S.

February 2nd, 2021

## THE YEAR 2017

The year 2017 was essentially characterized by a significantly atypical climate, having been an extremely hot and dry year all around. Sprouting occurred prematurely, followed by an advance in the vegetative cycle up until the harvest, due to a continuous evolution in climate conditions. The long absence of precipitation, alongside very high temperatures, caused meaningful hydric and thermal stress. This resulted in one of the earliest harvest campaigns in Douro history, beginning in mid-August, three weeks early in comparison to previous years. Nevertheless, 2017 was a great year in terms of quality, producing classic Reds.