



Murta tinto 2023

The Bucelas appellation is mainly oriented towards white wine. The dominant plantation of Murta is therefore white, but each year several thousand bottles are also made from this tasty and slightly spicy red wine, an interesting combination of aromatic Touriga and classic Syrah. The French engineer Franck Bodin gave a new direction to his career by taking over Quinta da Murta and becoming a winegrower. He radically changed the practices applied there. The vineyards were converted to biodynamic viticulture and the use of cultivated yeasts and enzymes (which is still the norm in many places, especially for white wines) was immediately stopped. On the nose we find notes of red berries, pepper and spice, a little violet and a woody touch. The palate is lively and fresh, the acidity gives it a juicy finish.

Producer	Quinta da Murta
Region	Lisboa
Volume	75.0 cl.
Grape Variety	Touriga Nacional, Syrah
Drinking window	2025-2030
Alc.	13.0%
Vinificatie	Each grape variety is vinified separately. A cold maceration at 12°C followed by fermentation at 24-26°C, then gentle pressing and malolactic fermentation.
Rijping	The wines are aged in French oak barrels for at least one year. The wine is then stabilized and bottled for a further year of maturation in the bottle.

9.50 €