



FACT SHEET

PORCA DE MURÇA, Douro D.O.C., 2005 White

Porca de Murça is one of the best selling table wines in the Portuguese market. The wines are sourced in the Douro Region where Real Companhia Velha is an extensive owner of Premium vineyards.

The wines are a blend of different vintages to ensure a consistent quality and regular supply. Porca de Murça is the ideal everyday wine.

A temperature controlled fermentation for optimum aroma and flavor extraction is followed by a 6 months aging in stainless steel tanks. Produced from traditional varieties of the Region.

The Region

In 1758, the Douro area became the first demarcated wine region in the world. Better known for the production of Port, this region has always produced wines of great distinction marketed under the denomination Douro.

Located 100 kms east of the city of Porto the Douro Region extends 120 kms from west to east in the direction of the Spanish border and covers a total surface of 250.000 hectares of which 40.000 are planted with vines.

Characterised by schistous soil, the region has a sedimentary rock which is phosphorous with a vertical formation allowing the roots of the vine to penetrate deep into the subsoil to reach water and nutrients. The climate changes from cold and rainy winters to long summers with desert climate.

Grape Varieties

Moscatel
Gouveio
Viosinho
Cerceal

Wine Analysis

Alc. Vol.	12,5° %
Total acidity	5,19 g/l
pH	3.38

Tasting notes

The pleasant colour is a pale straw. The fresh citrus-like bouquet has lemon and honey complexities. On the palate, the feel of the wine is refreshing and clean. It is medium-bodied, a wine of good balance and gentle nuances.

Lovely when chilled for Summer meals, try it with creamy ham and cheese dishes, veal and potatoes and pork sausages. Pasta salads, smoked salmon and cream cheese and most especially, sushi and yakatori foods make wonderful matches for this delicious wine.

Vila Nova de Gaia, 21 de November 2005

Written by:

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