

MURGAS BUCELAS VINHO BRANCO



100% Arinto. A wine of vitality and sapidity. Its notes of grilled white peach and beeswax are complemented by the vibrant minerality typical of Bucelas. Its lively character makes it a refreshing companion to a wide variety of fish and seafood, chicken and pork. Age-worthy, it can be enjoyed now and for years to come. Practicing Organic.

The must ferments without inoculation in 80% INOX kept to 15 C, 20% in old 350L French oak. No Malo. The latter portion remains on fine lees for 9 months, with bâtonnage for the first 2 months. Once bottled, will rest for 12 months before release.

Murgas is located in the rolling hills of Freixial, in the western part of the Bucelas DOC. Situated on a southwest-facing slope, its 13-acre vineyard sits on limestone and marl soils, growing Arinto (22 acres), Esgana Cão (2.5 acres) and Touriga Franca (5 acres). The oldest of these vines were planted more than 20 years ago near a bend in the river—a field named ‘Lavandera’ in reference to both its history as a family gathering place and for the songbird that is still found there today. Inspired by family tradition, current owner João Franca resumed vinification in 2017. Farming is organic (though not yet certified); the winemaker is Bernardo Cabral.

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Tasting Note:

MURGAS
BUCELAS VINHO BRANCO
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Shelf Talker:



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