

Murganheira Reserva Bruto 2017 Caves da Murganheira

TAN & NS

WINE IMPORTERS



Story of the wine:

Founded over 60 years ago, Murganheira has long been combining the virtues of Mother Nature with secular winemaking tradition to become a leading producer of proven quality wines and sparkling wines of both national and international repute. It owns about 30 hectares of proprietary vineyards and strictly controls and oversees over 1,000 hectares of vineyards explored by associate grape suppliers. Winemaking equipment and technology that fit the label 'state-of-the-art' complete its structure. Murganheira selects only the noblest wine grape varieties to produce its wines under stringently controlled winemaking processes that conform to ancestral techniques, perfected on an on-going basis.

There, everything is left in the care of experienced professionals who bring advanced technology to bear on winemaking expertise that possibly dates all the way back to the medieval tradition of the Cistercian Monks.

Murganheira wines and sparkling wines are aged in its unique blue granite cellars, which are a veritable ex-libris of the organisation. They provide a naturally perfect environment for wine maturation and guarantee the brand's range of genuine flavours which wine lovers have come to expect. The entire process culminates with a technique known as Dégorgement à la Volée, which is a manual ferment removal process that is unique in the country.

Varietals: Malvasia Fina, Cerceal, Gouveio Real and Touriga Franca

Area: Távora Varossa, Douro, Portugal

Av. age of the vines: 22-25 years

Method of Production:

Manual Harvested Grapes, Pressed in pneumatic press, fermentation in stainless steel vat and 2 years ageing in bottle before disgorgement

Descriptions for Wine List: Clear Gold with silver hues. Fine and persistent bubbles release Citrine, dried fruits and honeysuckle - Great balance between acidity and fruit. Length is very impressive.

