



QUINTA DOS MUROS BLANC DE NOIRS

**Grape Variety**

Tinta Roriz (Tempranillo)

Harvest

Hand Picked

Date

25th and 26th August

Yield

5 ton /ha

Fermentation

40% of the juice fermented in new french oak barrels (300L). The remaining juice fermented in stainless steel vats.

Ageing

60 days in the same barrels where it fermented

Bottling

4th February 2026

Cork

DIAM3 44mm

Quantity

4930 bottles (750ml)

Alcohol

13,50%

Residual sugar

<0,6 (g/dm³)

Total acidity

5,0 (g/dm³ Tart. ac.)

pH

3,48

Calorific value

79 kcal/100mL

Other info

Suitable for vegan and vegetarian diets

Winemaker

Jorge Alves

Winemaking team

Sónia Pereira, Pedro Alves

Vineyard Manager

Vitor Boal

Producer notes

Produced from Tinta Roriz grapes hand picked from the M9 parcel of Quinta dos Muros. This parcel, planted in 2007, overlooks the stunning Pinhão valley from an altitude between 480m and 520m. Part of the wine (60%) fermented in stainless steel vats and the remaining juice in french oak barrels where it then rested for 60 days acquiring more weight and complexity. Aromas of dry daisies and green citrus combined with some toasty notes of french oak. Brilliant acidity, great grip and silky texture. The final is long and precise.

The estate

The estate, property of the Mansilha family since 1881, is located in the East slopes of the Pinhão river valley. In the beginning of the XX century Francisco d'Aaujo Mansilha wrote: "Those who know how to look after the wines from Muros will be convinced by analysis and comparisons that there are no better in our country." Today the estate has 45 hectares of which 23 are occupied with vines, planted in terraces. In the remaining area we have olive groves and mediterranean forest. Besides our own wine production, the estate grapes are supplied to some of the most important Port and Douro brands.

Design

José Costa area17.pt



QUINTA DOS MUROS **BdN 2025**