



QUINTA DOS MUROS

2024
DOURO

**Grape Varieties**

Tinta Roriz (55%),
Touriga Nacional (28%)
and Field blend of old vineyards (17%)

Harvest

Hand Picked

Date

18th, 19th and 30th September

Yield

5 ton /ha

Fermentation

Stainless steel vat at 24-26°C

Ageing

5 months in
new French oak barrels

Bottling

19th July 2025

Cork

DIAM30 47mm

Quantity

9469 bottles (750ml)

Alcohol

14,00%

Residual sugar

<0,6 (g/dm³)

Total acidity

4,6 (g/dm³ Tart. ac.)

pH

3,77

Calorific value

83 kcal/100mL

Other info

Suitable for vegan and
vegetarian diets

Winemaker

Jorge Alves

Winemaking team

Sónia Pereira, Pedro Alves

Vineyard Manager

Vitor Boal

Winemaker notes

Beautiful ruby colour. The aroma is dense and complex with intense blueberry fruits, wild blackberry, white spices, mediterranean forest and nuances of vanilla and toasted bread. Fine balance between the juicy structure and the firm body supported by fine tannins reminding the texture of cashmere. The final is long with high precision and persistence.

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'Aaújo 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



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