



QUINTA  
*da*  
MURTA

**MURTA “The wine of Shakespeare” white 2012 DOC Bucelas**



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### **Quinta da MURTA : A name**

Bucelas, called the prince of Portuguese wine, is the most famous dry white wine of Portugal, where Arinto variety of grapes has been cultivated and developed by the Romans for more than 2 000 years.

Portuguese sailors of the ship S.Gabriel celebrated their return to Portugal after having discovered the sea route to the Indies by enjoying Bucelas wine.

**During Shakespeare time, Bucelas wine became very popular with the British royal court as well throughout England. The wine called "charneco", named after a small village in Bucelas, is mentioned in Shakespeare's Henry the VI play, part 2, written in 1594.**

### **A unique terroir made of limestone and marl, a hillside facing south-east under the influence of the atlantic ocean, for a very fine fresh wine :**

Quinta da Murta, tucked away in gentle chalky hills of Bucelas region, is located 25 km North East Lisbon, in the Basin Lusitânica dating from upper Jurassic, lower Tithonian (Portlandian). The Soil is formed of calcareous marl, crystalline limestone with numerous presence of fossils trigonia, ostrea and various bivalves such as buchotrigonia freixialensis and the foraminifer anchispirocyclina lusitânica, All contribute to a very fine mineralite with shell note, roundness and suppleness of the wine. The vineyards are all planted on high slope, south and south-east exposition, at 250 meters altitude, protected from Atlantic westerlies winds by a ridge of hills. The area enjoys a very specific micro climate, relatively cool and humid in winter and during the nights, warm and dry during summer. All contribute to a perfect grape ripening but keeping the freshness of the Atlantic ocean.

### **Arinto : a unique aromatic cepage :**

Arinto is a unique cepage whose origin is Bucelas, Portugal. It grows in medium-sized bunches, tightly packed with small grapes. The characteristics of the taste of Arinto are intense yet discreet, aromatic, citrus, apple and tropical with stylish texture and firmness. It finishes long with rewarding flavors. Characterized by its lively high acidity and freshness, even in hot climate, giving a great vibrant white and sparkling wine full of character, capable for long guard, but also delicious young. Arinto develops with age a bouquet of lemon and vanilla softwood.

Grapes become greatest in its natural terroir Bucelas.

### **A tradition viticulture privileging bio-dynamic :**

Before the plantation of the vineyard, more than 20 years ago, the limestone soil was occupied by bushes with myrtle berries. Soil has been scrambled 2 meters deep, cow and horse manure was spread and pass with chisel to bury the fertilizer and regularize the soil for plantation.

The vineyard is naturally cultivated in a protected area and total biodiversity in flora and fauna, planted with a relative low density of 4000 plants/ha twice pruned during winter and spring time in bilateral Royat cordon. Lusitania horse manure is now applied between rows where grasses naturally grow; drop irrigation is minimized to its lowest level and an integrated pest management system is strictly observed, privileging always biodynamic, allowing to harvest high quality and aromatic grape at a low yield of 6t/ha.

**A very specific wine making and maturation for revealing fruit, fresh aromas and flavors :**

Manual harvest is handled in small case of 25kg at the best maturation period for acidity, sugar, and aromas, followed by a delicate sorting of the grapes avoiding rotten or green ones, then by a gentle destalking and crushing. Special skin maceration, controlled at low temperature, revealing all aromas and flavor of Arinto, a gentle pressing, then a cool fermentation occurs, followed by a maturation on full lees with batonnage during 4 to 6 month for a better freshness of the fruit and finally by an exclusive cool stabilization and gentle filtration before bottling.

**Wine tasting :**

Exuberant and fresh nose with notes of lemon, lime, apple, tropical fruit and some floral and mineral background evidence. Body well balanced and creamy. Long and persistent finish.

To enjoy at any time either in "primeur" or in "vin de garde" with aromas developing years after years. Ideal with any type of raw or grilled seafood and fish, lean meats, pasta, noddle and exotic spicy cuisine.

**Award Quinta da MURTA white DOC Bucelas :**

- 2006 – Rev . Wine Spectator 10/2007 250 Melhores Vinhos do Mundo até \$20 USA (87 pts)
  - Rev . Néctar Junho/Julho 2008 – 88 pontos
  - Conc. IWC 2007 – Medalha Bronze
  - Conc. CMB 2007 – Medalha Prata
- 2007 – Rev . Wine Passion nº19/2008 – 15.8 pontos
  - Rev . Néctar Junho/Julho 2008 – 89 pontos + Medalha melhor vinho do ano 2008
  - Rev. Vinhos 220/2008 – 15,5 pontos
  - Rev. Vinhos 224/2008 – 15,5 pontos
  - Conc. CMB 2009 – 78.52 pontos
  - Conc. IWC 2009 – Medalha "Recomendado"
- 2008 – Rev. BestWine nº2/2009 – 81 pontos
  - Aníbal Coutinho -Guia 285 Melhores Vinhos 2010 – 86 pontos
- 2009 - Guia Rui Falcão 2011 – 14.5 valores
  - CNVE 2010 – diploma mérito
- 2010 – DECO Proteste Guia 2012 – O melhor do teste
  - Conc. IWC 2011 - Medalha "Recomendado"
  - Rev Vinhos Maio/2011 – P´remio Melhor compra
  - Guia Rui Falcão 2011 – 15 valores
  - João Paulo Martins 2011 – 16 valores
  - Revista Vinhos Os melhores de 2011 – Premio Boa compra
- 2011 – CNVE 2012 – Medalha Mérito
  - Conc. IWC 2012 – Medalha Bronze
- 2012 - Robert Parker August 2013 : 89 points with following comments : "The 2012 Branco Quinta da Murta is all Arinto, the appellation's signature grape. Tank-fermented and aged, it was bottled in May, 2013, Beautifully constructed, this is clean, unaffected and crisp, with fine purity of fruit on the finish. The crisp, stone-washed juiciness as it finishes is a pleasure. It shows intensity and grip, apart from being quite delicious. With air, it becomes gentle rather quickly, while still showing nice, lingering grip on the finish. It is gentler still the next day, although quite fine. This is drinking well now, but the winery believes it will become more expressive with time, so experiment as your cellar allows. Drink now-2018"