



## ASSOBIO BRANCO

2017

### DOC DOURO

#### DOURO - ALTITUDE - FRESHNESS

At the edge of Quinta dos Murças' boundaries, there is a valley formed by steep slopes. Here, the vineyards are primarily north-facing at high altitudes, and are more protected from the sun. When the wind blows, there is a whistling sound. It is this particular characteristic that gives the wine its name: Assobio means "whistle" in Portuguese. It is from plots like this, with unique characteristics and planted at higher altitudes that the Assobio comes from.

**Concept** Respecting the viticultural tradition of the world's oldest demarcated wine region, we craft wines based on indigenous grapes varieties, which produce fresh, versatile and food-friendly wines.

**Vintage:** This was an atypical, extremely hot and dry year. The prolonged lack of precipitation and very high temperatures in the Spring accelerated the grapes' evolution and ripening. The harvest began on August 10, approximately 2 weeks earlier than in 2016, and ended on August 25.

#### Viticultura:

Soil type: Schistous and granitic soils.

Age of vines: 15 to 20 years.

**Grape varieties:** Viosinho, Verdelho, Rabigato, Gouveio and Códéga do Larinho

**Vinification:** Hand-picked grapes, sorting table, pneumatic pressing, primary fermentation with temperature control ( 12°-14°C ).

**Maturation:** In stainless steel tanks on fine lees.

**Bottled:** January 2017

**Technical information:**

Alcohol / Volume: 13 %

Total acidity: 6.0 g/l

PH: 3,25

Reducing sugar 0,6 g/l

Available formats: 750 ml

**Winemakers' notes:** José Luis Moreira da Silva and David Baverstock

**Colour:** Pale citric colour.

**Aroma:** Fresh, intense aromatics of citric and tropical fruits.

**Palate:** Vibrant palate with good fruit volume and tight refreshing finishing.

A Guide to Assobio: <https://youtu.be/7SNXqHXftTI>