



ESPORÃO



**ASSOBIO**

COVELINHAS · DOURO

2009

**WINERY:** Quinta dos Murças

**GRAPE VARIETIES:** Touriga Nacional/Tinta Roriz/Touriga Franca

**HARVEST:** 2009

**REGION:** Douro **COUNTRY:** Portugal

**CERTIFICATION:** DOC

**WINE MAKER:** David Baverstock / Luís Patrão



## WINE MAKER COMMENTS

**Colour/Condition:** Deep vibrant red, purple hues. **Aroma:** Spicy red berry fruit. **Palate:** Elegant palate, youthful fruit, fine tannic structure. **Dishes:** Remarkable by its unmistakable aroma, accompanies since “Alheira” toasted in the oven, until “Rojões” with chestnuts, passing by the traditional Rice in the oven, balancing all flavors. **Temperature for serving:** 16 °C.

**Quantity Produced:** 99.100 liters.

## VITICULTURE

**Soil Type:** Schist. **Pruning system:** Guyot. **Average age of vines:** 15 years.

**Average Yield:** 7 hl/ha.

## VINIFICATION

Hand picked, bunch selection on sorting table, detemming/gentle crushing, 7 day ferment (24-27°C), regular pumpover/delastage, membrane pressing. 20% of blend aged for 6 months in a mix of new and used French and American oak barrels. Blended and bottled in Nov 2010.

## CHEMICAL ANALYSES

<b>Alcohol:</b> 13,5%	<b>Total Acidity:</b> 6,20 gr/l	<b>Volatile Acidity:</b> 0,60 gr/l	<b>Total SO<sub>2</sub>:</b> 75 mg/l
<b>pH:</b> 3,6	<b>Dry Extract:</b> 28,7 gr/l	<b>Reducing Sugar:</b> 1,9 gr/l	<b>Free SO<sub>2</sub>:</b> 35 mg/l

## PACKAGING DETAILS

<b>750 ml</b>	<b>Box</b> 6x750 ml	<b>Weight:</b> 7,583Kg	<b>m<sup>3</sup>:</b> 0,01133
	<b>H</b> – 33,5 cm	<b>W</b> – 15,1 cm	<b>L</b> – 22,4 cm
<b>Palette</b>	<b>Box</b> 125	<b>Weight:</b> 973Kg	<b>m<sup>3</sup>:</b> 1,7472
	<b>H</b> – 182 cm	<b>W</b> – 80 cm	<b>L</b> – 120 cm
<b>ITF:</b> 65603522994535		<b>EAN:</b> 5603522994533	

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4ª edição