



QUINTA DOS MURÇAS  
DOURO · PORTUGAL



## ASSOBIO 2013

**Philosophy:** Produced from the premium grape varieties Touriga Nacional, Tinta Roriz and Touriga Franca, this wine expresses the vibrant aromatics and flavours of the traditional Douro varieties and their potential when blended to produce well balanced, structured, gastronomic wines.

**Harvest Year:** The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

**Viticulture:**

Soil Type: Schist.

Average age of vines: 20 years.

Grapes Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca, other minor varieties.

**Vinification:** Hand picking and bunch selection, destemming, crushing, fermentation with temperature control (24- 27°C), membrane pressing.

**Maturation:** Around 30% of the blend was aged for 12 months in French and American oak barrels.

**Bottling:** May 2015

**Chemical Analyses:**

Alcohol: 14%

Total Acidity: 6,3 g/l

pH: 3,55

Reducing Sugar: 2,0 g/l

**Wine makers:** David Baverstock, Luís Patrão and Michael Wren.

**Colour:** Deep ruby colour with violet hues.

**Aroma:** Expressive with fresh red berry fruits and spicy toasty notes.

**Palate:** Full bodied palate with youthful fruit and discrete tannins. Balancing acidity to finish.

**Ideal Consumption Date:** 2015-2020

**Formats Available:** 375 ml, 750 ml, 1,5 L.