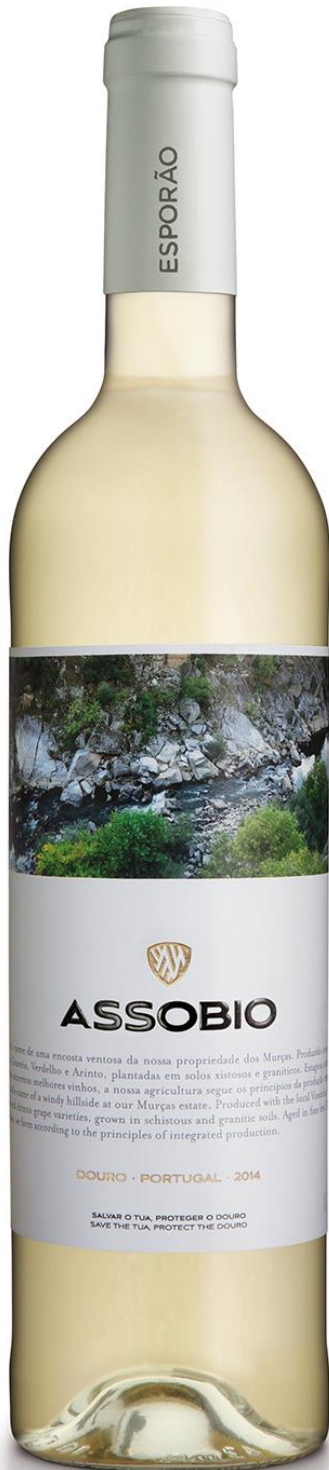




QUINTA DOS MURÇAS
DOURO · PORTUGAL



ASSOBIO

WHITE 2014

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Philosophy: Respecting the winemaking tradition of the oldest demarcated region in the world, these wines are produced using native grape varieties, created to express the vibrant aromas of the most traditional Douro grapes, showcasing their potential for producing balanced wines that are excellent partners for food.

Harvest Year: A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

Viticulture:

Soil Type: Schist.

Average age of vines: 15 years.

Grapes Varieties: Viosinho, Verdelho, Gouveio, Arinto, others.

Vinification: Grapes picked and selected by hand, pneumatic pressing, temperature-controlled fermentation (12 to 14°C), aged on fine lees (sur lie).

Bottling: April 2015

Chemical Analyses:

Alcohol: 13%

Total Acidity: 7,0 g/l

pH: 3,0

Reducing Sugar: 3,5 g/l

Wine makers: David Baverstock, Sandra Alves and Michael Wren.

Colour: Crystal clear, citric with green hues.

Aroma: Citric aromas with lime and passion fruit notes.

Palate: Fine, elegant palate with intense fruit freshness, mineral notes, tight, persistent acidity to finish.

Ideal Consumption Date: 2015-2018

Formats Available: 750 ml