



QUINTA DOS MURÇAS
DOURO · PORTUGAL

ASSOBIO

WHITE 2015

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Philosophy: Respecting the viticultural tradition of the oldest demarcated wine region of the world, we produce wines based on the local indigenous grape varieties, which are known to have unique aromas and flavours and are able to produce balanced wines with excellent gastronomic potential.

Harvest Year: Cold, dry winter followed by a hot and dry spring. Cooler than average temperatures in early summer hastened the ripening of the white grapes, arriving at the vintage in optimum condition, and with good acidity throughout the harvest.

Viticulture:

Soil Type: Transition schist/granite.

Average age of vines: 15 years.

Grapes Varieties: Viosinho, Rabigato, Verdelho, Gouveio, Arinto and Códega do Larinho.

Vinification: Hand picking, sorting table, pneumatic pressing, primary fermentation with temperature control (12 to 14°C), ageing in tank on light lees.

Bottling: March 2016

Chemical Analyses:

Alcohol: 13,5%

Total Acidity: 5,8 g/l

pH: 3,0

Reducing Sugar: 0,7 g/l

Wine makers: José Luís Moreira da Silva and David Baverstock.

Colour: Clear with green hues.

Aroma: Citric and tropical with notes of lime and hints of passionfruit.

Palate: Very fresh, tight and elegant. Good body and volume with balancing acidity leading to a persistent finish, lingering citric notes.

Ideal Consumption Date: 2016-2018

Formats Available: 750 ml



ESPORÃO