



## ASSOBIO RED

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.

**Harvest Year:** 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 22, approximately 2 weeks earlier than in 2016, and ended on September 29.

#### Viticulture:

Soil type: Schist.

Age of vines: 20 years

Grape varieties: Touriga Nacional, Tinta Roriz, Touriga Franca.

**Vinification:** Hand-picked grapes, destemming, crushing, pre-fermentation cold maceration, fermentation with temperature control (Max 25°C), membrane pressing.

**Maturation:** 10% of the blend aged in oak casks for 6 months.

Bottled: June 2018

#### Technical information:

Alcohol / Volume: 13,5%

Total acidity: 5,5gr/l

PH: 3.65

Reducing sugar: < 2 g/l

Available formats: 375ml, 750 ml, 1500ml, 3000ml, 5000ml, 9000ml

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

**Colour:** Red with violet tones.

**Aroma:** Fresh and intense with dominant red fruit.

**Palate:** Good concentration, with prominent freshness and elegance

#### Awards:

Vintage 2015:  
Wine Spectator  
TOP 100 Best  
Values

Vintage 2014  
Wine Spectator  
90 pts

Vintage 2012:  
Mundus Vini  
Gold

Mundus Vini  
Silver

Vintage 2011:  
Wine Enthusiast  
94 pts

A guide to Assobio: <https://youtu.be/7SNXqHXftI>