

ASSOBIO ROSE

2019

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.

Vintage year: It was a cold year, with a lower average temperature and less rainfall than usual, despite major temperature variations. Except for the month of July, when there were two heat waves, the summer was slightly cooler, giving the grapes a longer ripening cycle, which led to good phenolic ripeness, preserved acidity and benefitted plant health. The white grape harvest began on September 3rd.

Viticulture:

Soil type: Schist.

Age of vines: Rufete with around 30 years, other varieties with 5 to 10 years.

Grape varieties: Touriga Nacional, Tinto Cão, Tinta Roriz and Rufete.

Vinification: Hand-picked grapes, sorting table, pneumatic pressing, primary fermentation with temperature control (12^o-14^oC).

Maturation: Stainless steel tanks.

Bottled: January 2020

Technical information:

Alcohol / Volume: 13,0 %

Total acidity: 5,7 g/l

PH: 3,33

Reducing sugar: 0,6 g/l

Available formats: 750 ml

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

Colour: Salmon pink colour, light red tones.

Aroma: Elegant aroma showing red berry fruits with some leafy aromatics, which add freshness.

Palate: Delicate, good balancing acidity, persistent finish.

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

