

## ASSOBIO ROSÉ

2020

DOC DOURO

DOURO - ALTITUDE - FRESHNESS

Near one of the boundaries of Quinta dos Murças, we find steep slopes forming a valley. In this spot, mostly facing north, more protected from the sun, when the wind passes we hear it whistle (or “assobiar” in Portuguese.) The Assobio range comes from vineyards such as those found there, from plots with unique characteristics, at higher altitudes.

**Concept:** Respecting the wine tradition of the oldest demarcated region in the world, these wines are produced based on their native varieties. Versatile and gastronomic, they embody the cooler side of the Douro.

**Harvest Year:** It was an unusual year with several challenges throughout the cycle. It rained on 1/3 of the days, which resulted in an accumulated rainfall 35% higher than the average. The maximum, average and minimum temperatures were also higher, with a decrease in chill hours of about 20%. The month of July was extremely hot and dry, accelerating the end of the cycle. These conditions have resulted in increased vegetative growth, increased pressure of mildew and powdery mildew, a decrease in the number of bunches, and an increase in the dehydration of the berries, which together has led to a significant decrease in production. We started the harvest earlier than usual for grapes for rosé, on 26 August, with good concentration, acidity and phenolic ripeness.

**Viticulture:** Soil Geology: Schist.

**Age of the Vineyards:** The Rufete is about 30 years old and the rest are about 5 to 10 years old.

**Varieties:** Touriga Nacional, Tinto Cão, Tinta Roriz and Rufete.

**Vinification:** Manual harvest, sorting table, pneumatic pressing, alcoholic fermentation with controlled temperatures (12° to 14°C).

**Ageing:** In stainless steel vats.

**Bottling:** February 2021

**Technical information:**

Alcohol/Volume: 13.1%

Total Acidity: 6.0 g/l

PH: 3.27

Reducing Sugar: 0.6 g/l

Available Formats: 750 ml

**Oenologist's Notes:** José Luis Moreira da Silva and David Baverstock

**Colour:** Pink, with soft red highlights.

**Bouquet:** Elegant, with the red fruits standing out together with some vegetable aromas that give it greater freshness.

**Palate:** Delicate, with good acidity and some tannins, it has a fresh and persistent finish.

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

