

ASSOBIO WHITE

2023

DOC Douro

DOURO - ALTITUDE - FRESHNESS

Near the Quinta dos Murças border, steep slopes form a valley. Mostly north-facing, it is sheltered from the sun and, when the wind blows, you can hear it whistle. These are the vineyards whose unique characteristics, including their higher elevations, give rise to the Assobio wines.

Concept: Respecting the tradition of the world's oldest demarcated wine region, these wines are produced only from native varieties. Versatile and gastronomic, they express the cooler side of the Douro.

Harvest: Another hot year, with mild and above-average winter temperatures but with high precipitation. Spring was also warm, which led to the vine cycle being advanced by approximately 10 days. Therefore, in the summer, with water reserves in the soil, maturation went well, and the vines were ready very quickly. We harvested the first grapes for Assobio White on August 17th, with an excellent balance between fruit and acidity.

Viticulture:

Soil: Shale and granitic

Vineyard age: 15 - 20 years.

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

Winemaking: Manually harvested and selected, pneumatically crushed, subjected to temperature controlled alcoholic fermentation (12° to 14°C).

Aged: In stainless steel vats on fine lees.

Bottled: February 2024

Technical information:

Alcohol / Volume: 12,5 %

Total Acidity: 4.8 g/l

PH: 3.31

Reducing Sugar: 0.6 g/l

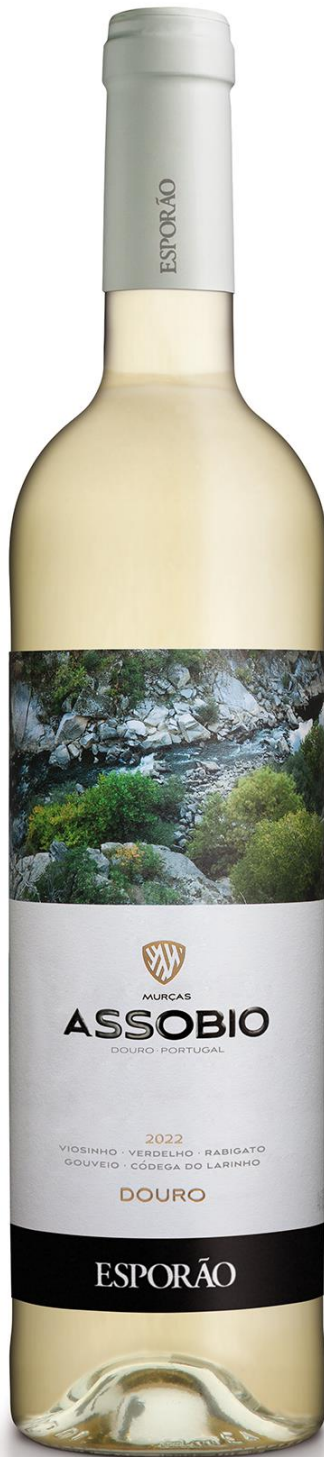
Bottle sizes: 750ml

Winemaker: Lourenço Charters

Colour: Citrus yellow.

Nose: Intense, fresh, and fruity, with citrus, stone, and white pulp fruits predominating with light notes of tropical fruit

Palate: Its crispness stands out, which together with its volume and texture give it a long and refreshing finish.



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