

ASSOBIO ROSÉ

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 Red on August 30th, with an excellent balance.

Viticulture: Soil Geology - Schist

Varieties: Touriga Nacional, Touriga Franca, Tinta Roriz.

Winemaking: Harvested and selected by hand, pneumatically crushed, subjected to alcoholic fermentation at controlled temperatures (12-14°C).

Ageing: In stainless steel vats.

Bottled: February 2024

Technical information

Alcohol / Volume: 12 %

6.3Total Acidity: 6.3 g/l

pH: 3.14

Residual Sugar: 0.6 g/l

Bottle sizes: 750ml

Winemaker: Lourenço Charters

Colour: Slightly reddish pink

Nose: Elegant, fresh red fruits come to the fore, while hints of vegetable aromas afford it greater freshness.

Palate: Delicate, elegant, with good acidity and a fresh and persistent finish.

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

