



ASSOBIO ROSE

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.

Vintage: 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 19th of August, approximately 3 weeks earlier than in 2016, and ended on August 24.

Viticulture:

Soil type: Schist.

Age of vines: Rufete with around 30 years, other varieties with around 5 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 2017

Technical information:

Alcohol / Volume: 13,0 %

Total acidity: 5,1 g/l

PH: 3,30

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/7SNXqHXftI>