



QUINTA DOS MURÇAS
DOURO · PORTUGAL



ASSOBIO

ROSE 2013

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Philosophy: Respecting the winemaking tradition of the oldest demarcated region in the world, these wines are produced using native grape varieties, created to express the vibrant aromas of the most traditional Douro grapes, showcasing their potential for producing balanced wines that are excellent partners for food.

Harvest Year: Winter and spring were rainy and cold, while the hot and dry summer that followed lasted until mid-September, when the region experienced heavy rainfall. By this time, the harvest had finished and the grapes were perfectly ripe.

Viticulture:

Soil Type: Schist.

Average age of vines: 4 years.

Grapes Varieties: Touriga Nacional, Tinta Roriz, Touriga Franca, Tinta Francisca.

Vinification: Grapes picked and selected by hand, pneumatic pressing, temperature-controlled fermentation (12 to 14°C).

Bottling: February 2014.

Chemical Analyses

Alcohol: 13,5%

Total Acidity: 7,7 g/l

pH: 3,22

Reducing Sugar: 1,0 g/l

Wine makers: David Baverstock, Sandra Alves and Michael Wren.

Colour: Clear, pink hue with blue flecks.

Aroma: Fresh fruit with hints of black cherry.

Palate: Fresh, balanced and long.

Ideal Consumption Date: 2014-2017

Formats Available: 750 ml