



QUINTA DOS MURÇAS  
DOURO · PORTUGAL



## ASSOBIO

WHITE 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:** 15 years.

**Grapes Varieties:** Viosinho, Rabigato, Gouveio.

**Vinification:** Grapes picked and selected by hand, pneumatic pressing, temperature-controlled fermentation (12 to 14°C), aged on fine lees (sur lie).

**Bottling:** February 2014.

**Chemical Analyses**

**Alcohol:** 13,5%

**Total Acidity:** 7,90 g/l

**pH:** 3,17

**Reducing Sugar:** 1,5 g/l

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

**Colour:** Crystalline with hints of green.

**Aroma:** Citrus with hints of lime.

**Palate:** Full, fresh and elegant with mineral notes.

**Ideal Consumption Date:** 2014-2017

**Formats Available:** 750 ml