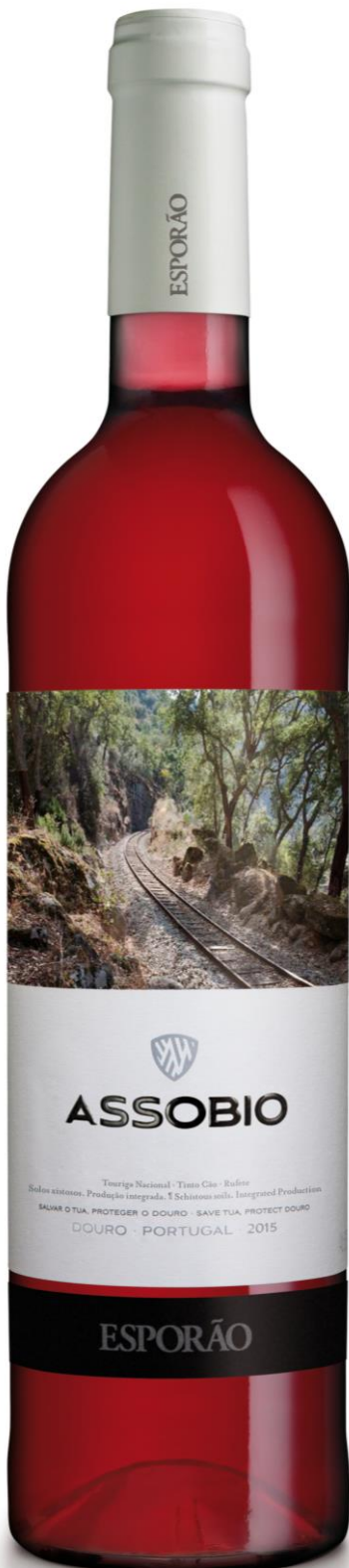




QUINTA DOS MURÇAS  
DOURO · PORTUGAL



## ASSOBIO

ROSE 2015

DOC DOURO

**Concept:** Respecting the winemaking tradition of the world's oldest demarcated region, the Assobio brand aims to highlight the vibrant, fresh and gastronomic character of the Cima Corgo region, in the heart of the Douro.

**Harvest Year:** The winter was cold and dry, followed by a spring that was hot and dry. The colder-than-normal temperatures at the beginning of the summer meant that the red grapes ripened earlier, boasting good levels of acidity and concentration.

### Viticulture

**Soil Type:** Schist.

**Average age of vines:** 30 year-old Rufete and the rest 5 years old

**Grapes Varieties:** Rufete, Touriga Nacional e Tinto-Cão.

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

**Bottling:** March 2016

### Chemical Analyses

**Alcohol:** 13,5 %

**Total Acidity:** 6,0 g/l

**PH:** 3,30

**Reducing Sugar:** 0,9 g/l

**Formats Available:** 750 ml.

**Wine makers:** José Luís Moreira da Silva and David Baverstock.

**Colour:** Light salmon with red flecks.

**Aroma:** Dominated by fresh red fruit.

**Palate:** Delicate, intense, vibrantly fresh, well balanced, and persistent on the finish.