



ASSOBIO RED

2016

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.

Harvest Year: Following a very wet winter and cold spring, the vegetative cycle began two to three weeks later than normal. The summer was hot and dry, accelerating ripening, producing concentrated grapes with good acidity and aromas. The harvest took place between 6th September and 7th October.

Viticulture:

Soil type: Schist.

Age of vines: 20 years

Grape varieties: Touriga Nacional, Tinta Roriz, Touriga Franca.

Vinification: Hand-picked grapes, destemming, crushing, pre-fermentation cold maceration, fermentation with temperature control (Max 25°C), membrane pressing.

Maturation: 20% of the blend aged in 3rd and 4th year French oak casks for 6 months.

Bottled: June 2017

Technical information:

Alcohol / Volume: 13%

Total acidity: 5gr/l

PH: 3,65

Reducing sugar: 0.6 g/l

Available formats: 375ml, 750 ml, 1500ml, 3000ml, 5000ml, 9000ml

Winemakers' notes: José Luis Moreira da Silva and David Baverstock

Colour: Red with violet tones.

Aroma: Fresh and intense with dominant red fruit.

Palate: Fresh and elegant with a persistent finish.