



## ASSOBIO ROSÉ

2021

DOC DOURO

DOURO - ALTITUDE - FRESHNESS

Near one of the boundaries of Quinta dos Murças, we find steep slopes forming a valley. In this spot, mostly facing north, more protected from the sun, when the wind passes we hear it whistle (or “assobiar” in Portuguese.) The Assobio range comes from vineyards such as those found there, from plots with unique characteristics, at higher altitudes.

**Concept:** Respecting the wine tradition of the oldest demarcated region in the world, these wines are produced based on their native varieties. Versatile and gastronomic, they embody the cooler side of the Douro.

**Harvest Year:** This year was marked by a hotter and drier winter than usual, and spring featured great temperature variations and rainfall. The beginning of summer was marked by thunder storms and intense hail at the end of June, while the month of July was cooler and humid. The temperatures rose in August, which accelerated ripening. We began to harvest the red grapes on August 30th, with good acidity and aromatic intensity.

**Viticulture:** Soil Geology: Schist.  
**Age of the Vineyards:** 10 years old.

**Varieties:** Touriga Nacional, Tinto Cão, Tinta Roriz, Rufete and Alicante Bouschet.

**Vinification:** Manual harvest, sorting table, pneumatic pressing, alcoholic fermentation with controlled temperatures (12° to 14°C).

**Ageing:** In stainless steel vats.

**Bottling:** February 2022

**Technical information:**

**Alcohol/Volume:** 12.5%

**Total Acidity:** 5.8 g/l

**PH:** 3.22

**Reducing Sugar:** 0.6 g/l

**Available Formats:** 750 ml

**Oenologist's Notes:** José Luis Moreira da Silva and Lourenço Charters.

**Colour:** Pink, with soft red highlights.

**Bouquet:** Elegant, with the red fruits standing out together with some vegetable aromas that give it greater freshness.

**Palate:** Delicate, with good acidity and some tannins, it has a fresh and persistent finish.

A guide to Assobio: <https://youtu.be/7SNXgHXftTI>