



ASSOBIO ROSÉ

2022

DOC Douro

DOURO - ALTITUDE - FRESHNESS

Near the Quinta dos Murças border, steep slopes form a valley. Mostly north-facing, it is sheltered from the sun and, when the wind blows, you can hear it whistle. These are the vineyards whose unique characteristics, including their higher elevations, give rise to the Assobio wines.

Concept: Respecting the tradition of the world's oldest demarcated wine region, these wines are produced only from native varieties. Versatile and gastronomic, they express the cooler side of the Douro.

Harvest: 2022 was an exceptionally hot and dry year. Winter temperatures were 1.5°C above average with 80% less precipitation. Spring continued the drier and warmer trend. In late August and September, however, temperatures dropped and helped the vines to complete their cycle. Rains from 12-15 September further helped to finish the maturation. The rosé harvest began on 22 August, 8 days earlier than the previous year, with good acidity and liveliness.

Viticulture: Soil Geology - Schist

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

Winemaking: Harvested and selected by hand, pneumatically crushed, subjected to alcoholic fermentation at controlled temperatures (12-14°C).

Ageing: In stainless steel vats.

Bottled: February 2023

Technical information

Alcohol / Volume: 12 %

6.3 Total Acidity: 6.3 g/l

pH: 3.14

Residual Sugar: 0.6 g/l

Bottle sizes: 750ml

Winemaker: Lourenço Charters

Colour: Slightly reddish pink

Nose: Elegant, fresh red fruits come to the fore, while hints of vegetable aromas afford it greater freshness.

Palate: Delicate, elegant, with good acidity and a fresh and persistent finish.

An Assobio guide: <https://youtu.be/7SNXqHXftTI>