



ASSOBIO WHITE

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 Assobio comes from.

Concept: Respecting the viticultural tradition of the oldest demarcated wine region of the world, we produce wines based on the local indigenous grape varieties, which are known to have unique aromas and flavours and are able to produce fresh, versatile and food-friendly wines.

Harvest Year: Following a very wet winter and a cold spring, the vegetative cycle began some 2-3 weeks later than normal. The summer was hot and dry, allowing for some recuperation and an acceleration of the maturation process, producing well concentrated grapes, with good acidity and aromas. The harvest began on 24th August and finished on the 19th of September.

Viticulture:

Production method: Integrated production (SATIVA certified).

Soil type: Schistous and granitic soils.

Age of vines: 15 years.

Grape varieties: Viosinho, Verdelho, Rabigato, Gouveio and Códex do Larinho

Vinification: Hand-picked grapes, sorting table, pneumatic pressing, primary fermentation with temperature control (12^o-14^oC).

Maturation: In stainless steel tanks on fine lees.

Bottled: February 2017

Technical information:

Alcohol / Volume: 12.5%

Total acidity: 5.4 gr/l

PH: 3.3

Reducing sugar: 0.6 g/l

Available formats: 750 ml

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

Colour: Pale citric colour.

Aroma: Fresh, intense aromatics of citric fruits.

Palate: Vibrant palate with good fruit volume and tight finishing acidity.