



## ASSOBIO WHITE

2018

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.

**Vintage:** This was another atypical year in the Douro. Winter was cold and dry, Spring was cold and very rainy, and Summer, initially cold and rainy, then turned hot and extremely dry, marked by the effects of sunstroke and dehydration at the beginning of August. This unstable climate had substantial impact on the decline in production. Ripening occurred later than usual, therefore we only began the white grape harvest only on 29th of August. The grapes presented very good acidity, resulting in fresh, aromatic and elegant wines.

**Viticulture:**

Soil type: Schistous and granitic soils.

Age of vines: 15 to 20 years.

**Grape varieties:** Viosinho, Verdelho, Rabigato, Gouveio and Códega do Larinho

**Vinification:** Hand-picked grapes, sorting table, pneumatic pressing, primary fermentation with temperature control (12°-14°C).

**Maturation:** In stainless steel tanks on fine lees.

**Bottled:** February 2019

**Technical information:**

Alcohol / Volume: 12,5 %

Total acidity: 5.5 g/l

PH: 3,29

Reducing sugar: 0,6 g/l

Available formats: 750 ml

**Winemakers' notes:** José Luis Moreira da Silva e David Baverstock

**Colour:** Pale citric colour.

**Aroma:** Fresh, intense aromatics of citric tropical fruits.

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

A Guide to Assobio: <https://youtu.be/7SNXqHXftTI>