



ASSOBIO WHITE

2019

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.

Ano de Colheita: It was a cold year, with a lower average temperature and less rainfall than usual, despite major temperature variations. Except for the month of July, when there were two heat waves, the summer was slightly cooler, giving the grapes a longer ripening cycle, which led to good phenolic ripeness, preserved acidity and benefitted plant health. The white grape harvest began on 20 August.

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^o-14^oC).

Maturation: In stainless steel tanks on fine lees.

Bottled: January 2020

Technical information:

Alcohol / Volume: 12,5 %

Total acidity: 6,1 g/l

PH: 3,23

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 tropical fruits.

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

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