

ASSOBIO WHITE

2020

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: It was an unusual year with several challenges throughout the cycle. It rained on 1/3 of the days, which resulted in an accumulated rainfall 35% higher than the average. The maximum, average and minimum temperatures were also higher, with a decrease in chill hours of about 20%. The month of July was extremely hot and dry, accelerating the end of the cycle. These conditions have resulted in increased vegetative growth, increased pressure of mildew and powdery mildew, a decrease in the number of bunches, and an increase in the dehydration of the berries, which together has led to a significant decrease in production. We started the harvest earlier than usual for white grapes, on 17 August, with good concentration, acidity and phenolic ripeness.

Viticulture: Soil Geology: Schist and granite soils.
Age of the Vineyards: 15 to 20 years.

Varieties: Viosinho, Verdelho, Rabigato, Gouveio and Códaga do Larinho.

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

Ageing: In stainless steel vats on thin lees.

Bottling: February 2021

Technical information:

Alcohol/Volume: 11.9%

Total Acidity: 5.4 g/l

PH: 3.27

Reducing Sugar: 0.6 g/l

Available Formats: 750 ml

Oenologist's Notes: José Luis Moreira da Silva and David Baverstock

Colour: Citrine yellow.

Bouquet: Intense and fresh aroma dominated by citrus fruits, tropical fruits and white pulp fruits.

Palate: In the mouth its acidity stands out, which together with its volume and texture give it a long and refreshing finish.

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

