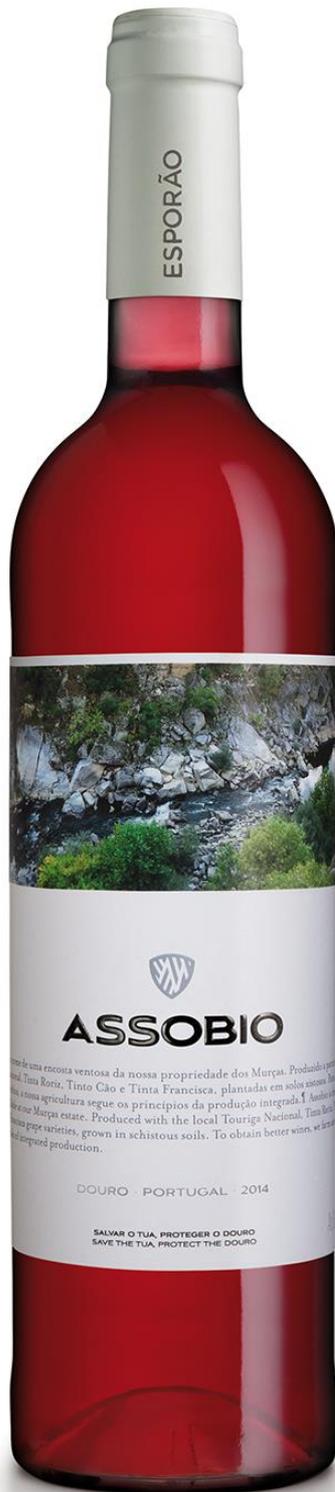




QUINTA DOS MURÇAS  
DOURO · PORTUGAL



## ASSOBIO

ROSE 2014

-

**Philosophy:** Respecting the winemaking tradition of the oldest demarcated region in the world, these wines are produced using native grape varieties, created to express the vibrant aromas of the most traditional Douro grapes, showcasing their potential for producing balanced wines that are excellent partners for food.

**Harvest Year:** A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

**Viticulture:**

Soil Type: Schist.

Average age of vines: 5 years.

**Grapes Varieties:** Touriga Nacional, Tinta Roriz, Tinto-Cão, Tinta Francisca.

**Vinification:** Grapes picked and selected by hand, pneumatic pressing, temperature-controlled fermentation (12 to 14°C).

**Bottling:** April 2015

**Chemical Analyses:**

Alcohol: 13,5%

Total Acidity: 7,0 g/l

pH: 3,17

Reducing Sugar: 1,5 g/l

**Wine makers:** David Baverstock, Sandra Alves and Michael Wren.

**Colour:** Clear, light salmon colour with violet hues.

**Aroma:** Fresh red berry fruit aromatics with raspberry notes to the fore.

**Palate:** Delicate, intense, vibrantly fresh, well balanced and persistent on the finish.

**Ideal Consumption Date:** 2015-2018

**Formats Available:** 750 ml