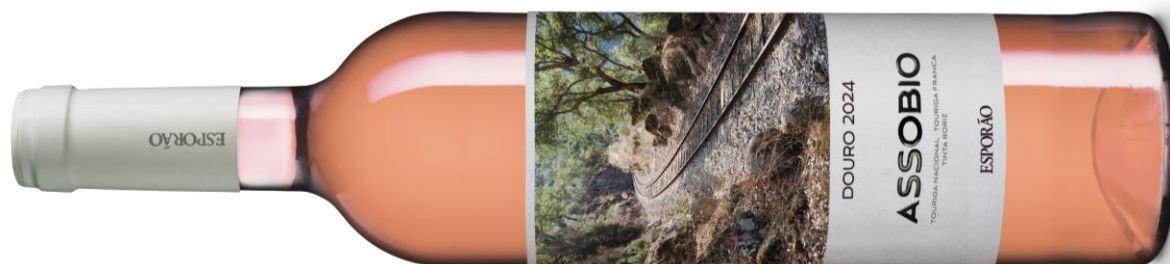


# ASSOBIO

DOURO · PORTUGAL

## ASSOBIO ROSÉ 2024



Respecting the tradition of the world's oldest demarcated wine region, these wines are produced only from native varieties. Versatile and gastronomic, they express the cooler side of the Douro.

### DOURO – ALTITUDE – FRESHNESS

Near the Quinta dos Murças border, steep slopes form a valley. Mostly north-facing, it is sheltered from the sun and, when the wind blows, you can hear it whistle. These are the vineyards whose unique characteristics, including their higher elevations, give rise to the Assobio wines.

### HARVEST YEAR

It was warm year, considered normal in terms of rainfall. The winter was especially warm and rainy, and spring was marked by high temperatures in April. Summer was hot and dry, and the harvest period was characterized by a drop in temperatures in September.

The water reserves in the soil allowed for a slow and balanced ripening.

We harvested the first grapes for Assobio Rosé on September 9th, with an excellent balance between fruit and acidity.

### VITICULTURE

Soil Geology – Schist

Vineyards age: 15 to 20 years

### VINIFICATION

Harvested and selected by hand, pneumatically crushed, subjected to alcoholic fermentation at controlled temperatures (12-14°C).

### ESTÁGIO

In stainless steel vats.

### GRAPE VARIETIES

Touriga Nacional, Touriga Franca and Tinta Roriz.

### BOTTLED

January 2025

### TECHNICAL INFORMATION

Alcohol / Volume: 12,5 %

Total Acidity: 5,8 g/l

PH: 3,30

Residual Sugar: 1,5 g/l

### AVAILABLE FORMATS

750 ml

### WINEMAKER

Mafalda Magalhães e José Luis Moreira da Silva

### TASTING NOTES

Slightly reddish pink.

Elegant, fresh red fruits come to the fore, while hints of vegetable aromas afford it greater freshness.

Delicate, elegant, with good acidity and a fresh and persistent finish.

ESPORÃO