

ASSOBIO WHITE

2021

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: This year was marked by a hotter and drier winter than usual, and spring featured great temperature variations and rainfall. The beginning of summer was marked by thunder storms and intense hail at the end of June, while the month of July was cooler and humid. The temperatures rose in August, which accelerated ripening. We began to harvest the white grapes on August 23rd, with good acidity and aromatic intensity.

Viticulture: Soil Geology: Schist and granite soils.

Age of the Vineyards: 15 to 20 years.

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

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

Ageing: In stainless steel vats on thin lees.

Bottling: February 2022

Technical information:

Alcohol/Volume: 12%

Total Acidity: 6,0 g/l

PH: 3.26

Reducing Sugar: 0.6 g/l

Available Formats: 750 ml

Oenologist's Notes: José Luis Moreira da Silva and Lourenço Sharters

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/7SNXqHXftI>

