

ASSOBIO WHITE

2022

DOC 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.

Concept: 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.

Harvest: 2022 was an exceptionally hot and dry year. Winter temperatures were 1.5°C above average with 80% less precipitation. Spring continued the drier and warmer trend. In late August and September, however, temperatures dropped and helped the vines to complete their cycle. Rain between 12-15 September further helped to finish maturation. The white wine harvest began on 17 August, 6 days earlier than the previous year and yielded a good balance of fruit and acidity.

Viticulture:

Soil: Shale and granitic

Vineyard age: 15 - 20 years.

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

Winemaking: Manually harvested and selected, pneumatically crushed, subjected to temperature controlled alcoholic fermentation (12° to 14°C).

Aged: In stainless steel vats on fine lees.

Bottled: February 2023

Technical information:

Alcohol / Volume: 12 %

Total Acidity: 4.8 g/l

PH: 3,31

Reducing Sugar: 0.6 g/l

Bottle sizes: 750ml

Winemaker: Lourenço Charters

Colour: Citrus yellow.

Nose: Intense, fresh, and fruity, with citrus, stone, and white pulp fruits predominating with light notes of tropical fruit

Palate: Its crispness stands out, which together with its volume and texture give it a long and refreshing finish.

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

