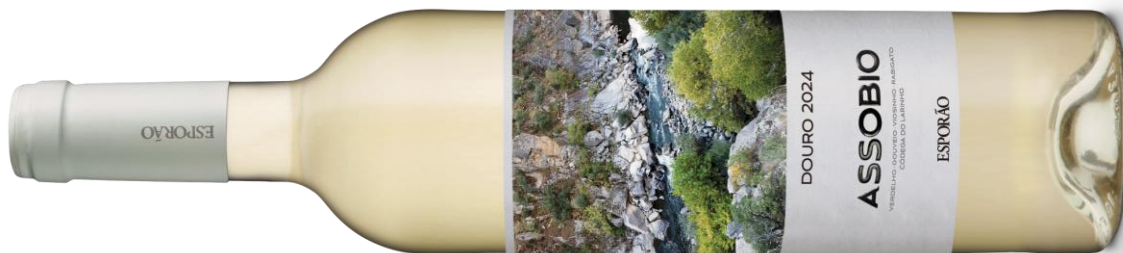


# ASSOBIO

DOURO · PORTUGAL

## ASSOBIO WHITE 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

A warm year, considered normal in terms of rainfall. Winter was particularly warm and rainy, and spring was marked by high temperatures in April. Summer was hot and dry, and the harvest period was defined 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 White on August 22nd, with an excellent balance between fruit and acidity.

### VITICULTURE

Soil Geology – Shale and grantic

Vineyards age: 15 to 20 years

### VINIFICATION

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

### AGEING

In stainless steel vats on fine lees.

### GRAPE VARIETIES

Viosinho, Verdelho, Rabigato, Gouveio and Códaga do Larinho

### BOTTLED

January 2025

### TECHNICAL INFORMATION

Alcohol / Volume: 12,5 %

Total Acidity: 5,8 g/l

PH: 3,30

Residual Sugar: <2 g/l

### AVAILABLE FORMATS

750 ml

### WINEMAKER

Mafalda Magalhães and José Luis Moreira da Silva

### TASTING NOTES

Citrus yellow.

Intense, fresh, and fruity, with citrus, stone, and white pulp fruits predominating with light notes of tropical fruit. Its crispness stands out, which together with its volume and texture give it a long and refreshing finish.