

Winemaker Notes

Intense and lively aromas, dominated by red fruits. On the palate the wine shows good concentration, with a pronounced freshness and elegance.

Vineyard

Respecting the wine tradition of the oldest demarcated wine region in the world, these wines are produced based on their native varieties. Versatile and gastronomic, they embody the cooler side of the Douro. 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 whistles (or 'assobiar' in Portuguese). The Assobio range comes from vineyards such as those found there, plots with unique characteristics, at higher altitudes.

Winemaking

Manual harvest, followed by de-stemming, crushing, pre-fermentation cold maceration, alcoholic fermentation with controlled temperatures (Max. 25°C). 10% of blend is aged in used French oak casks for 6 months.

Vintage

It was a dry year, in which despite large fluctuations, the average temperatures and rainfall were lower than usual. With the exception of July, where there were two heat waves, the summer was slightly cooler, allowing for a longer ripening cycle of the grapes, which contributed to good phenolic ripeness, preservation of acidity and good sanitary conditions. We began harvest on 20th August.

Food match

Grilled and Roasted Red Meats

Perfect with barbecue, tomato based pasta dishes or soft cheese.



Grapes

40% Touriga Nacional
30% Tinta Roriz
30% Touriga Franca

Region/Appellation

Douro D.O.C.

Alcohol by volume

13.00%

Residual Sugar

less than 0.6 g/l

pH

3.5

Total Acidity

5.8 g/l

Drinking Window

2024 - 2025

Tasting Guide

A B **C** D E
Light Medium Full

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