# **ESPORÃO**

#### Grapes

40% Touriga Nacional 20% Tinto Cão 20% Tinta Roriz 10% Alicante Bouschet 10% Rufete

Region/Appellation Douro D.O.C.

Alcohol by volume 12.50%

Residual Sugar  $0.6 \, g/I$ 

рΗ 3.22

**Total Acidity** 5.8 g/l

**Drinking Window** 2024 - 2025

**Tasting Guide** 

Drv

Medium

2 3 4 5 6 7 8

Tasting note printed 24/04/2024

## 2021 6x75cl

### Winemaker Notes

Fresh, delicate, elegant Rose with good acidity and summer fruit characters coming from a blend of classic Portuguese varieties.

### 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, gentle press and alcoholic fermentation in stainless steel tanks. The resulting wine is rested in tanks before bottling.

## Vintage

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.

#### Food match

Grilled and Roasted White Meats

Delicious as an aperitif or with grilled chicken salad.

