

Assobio White 2022 6x75cl

Winemaker Notes

Refreshing white with crisp acidity and tropical fruit notes.

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 white comes from 15 - 20 yo vineyards, planted on schist and granite soils.

Winemaking

Manual harvest, followed by de-stemming, gentle press and alcoholic fermentation in stainless steel tanks. The resulting wine is rested in tanks on fine lees before bottling.

Vintage

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. Rains from 12-15th September further helped to finish the maturation. The Rose harvest began on 22nd August, 8 days earlier than the previous year, with good acidity and liveliness.

Food match

Grilled and Roasted White Meats

Perfect with salads, pasta or as an aperitif.



Grapes

30% Viosinho
25% Rabigato
25% Verdelho
10% Gouveio
10% Codega do Larinho

Region/Appellation

Douro D.O.C.

Alcohol by volume

12.00%

Residual Sugar

less than 0.6 g/l

pH

3.31

Total Acidity

4.8 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

19/04/2024