

Assobio Rose 2022 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.

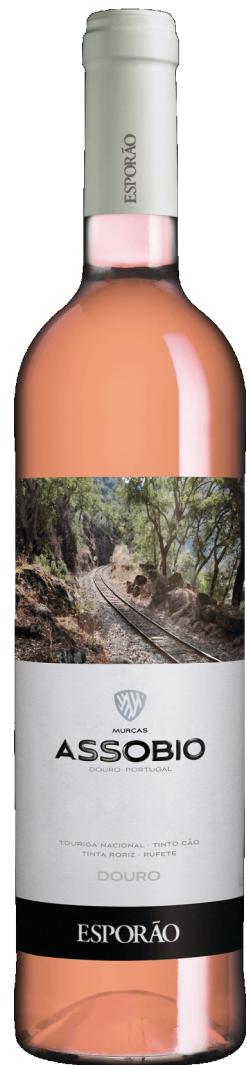
Vintage

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

Delicious as an aperitif or with grilled chicken salad.



Grapes

40% Touriga Nacional
30% Touriga Franca
20% Tinta Roriz
10% Rufete

Region/Appellation

Douro D.O.C.

Alcohol by volume

12.00%

Residual Sugar

less than 0.6 g/l

pH

3.14

Total Acidity

6.3 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

22/07/2024