

Assobio White 2021 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

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

Perfect with salads, pasta or as an aperitif.



Grapes

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

Region/Appellation

Douro D.O.C.

Alcohol by volume

12.00%

Residual Sugar

0.6 g/l

pH

3.26

Total Acidity

6.8 g/l

Drinking Window

2025 - 2026

Tasting Guide



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