







Assobio

Douro, Portugal

Assobio harnesses the spirit of the dramatic Douro River valley— Portugal's most famous and influential wine region—in this fruit-forward, foodfriendly wine.

Location & History

The mighty Douro River is the centerpiece to the world's oldest demarcated wine region, home to more than 20,000 grape growers. The Esporão Company first came to the region in the early 2000s and formed lasting relationships with expert local growers to supply heirloom grape varieties farmed on the traditional Douro terraces.

Winemaking Overview

Assobio is produced in collaboration with growers specializing in heritage varieties grown in the cooler, windier areas of Douro; in tribute to its provenance, Assobio means "whistle" in Portuguese. In order to produce the best "wine of the vintage," the winemaking team primarily opts to use stainless steel in order to maintain the fresh character of the fruit.

Agriculture & Sustainability

The Esporão Company is a leader in Portugal's wine industry sustainability initiatives, believing that a rising tide raises all ships. In the case of agriculture, their influential role raising awareness of best practices around water conservation, canopy management, and chemical-free farming has helped lead their farming partners to implement sustainability initiatives of their own. For example, all the fruit for Assobio is carefully harvested by hand, just as it was in the 18th century. There is a sustainability benefit to this manual harvesting: removing the impact of heavy machinery on the terraced vineyard soils.

Wines

Assobio captures the spirit of classic Douro table wines: traditional field blends, bright fruit, and an easygoing presentation of the region's intense soils and climate.

Assobio Red is a blend of Touriga Nacional, Touriga Franca and Tinta Roriz







