

The grapes come from vineyards of Alvarinho and Loureiro located in its terroir of excellence, respectively the valley of the Minho and Lima river planted in the soil of granite origin.

Soalheiro ALLO 2018: Alvarinho and Loureiro, full of lightness and sobriety!

Started in the first week of September, the 2018 harvest was expected to be very late due to a fresh wine year, but anticipated with the high temperatures of August, which resulted in a perfect harvest with the acidity and the flavour very well integrated into a pure and delicate fruit.

Producer

Soalheiro

Region

Minho

Vinification

The grapes, exclusively from Alvarinho and Loureiro, are harvested by hand in boxes of small capacity. After the pressing and before the fermentation with controlled temperature, the must decant during 48 hours at low temperature.

| | |
|---------------------------------------|---------------------|
| Grape Varieties | Alvarinho, Loureiro |
| Alcohol (%) | 11.5 |
| pH | 3.1 |
| Total Acidity (g/dm ³) | 6.3 |
| Volatile Acidity (g/dm ³) | 0.2 |
| Residual Sugar | Dry |

Tasting Notes

Yellow colour, citrus flavour with elegant and mineral profile. The Alvarinho, full of tropical fruit and structure, contrasts with the Loureiro, floral and full of elegance, which gives this white wine with 11%vol. a unique balance.

ALLO is a vibrant and precise white wine with a peculiar balance due to the moderately low alcohol content. Alvarinho grape gives structure and Loureiro grape the elegant and mineral aromatic distinction.

Food Suggestions

Ideal as an aperitif or to accompany seafood dishes, fish or poultry dishes.

