

Soalheiro Alvarinho 2018: perfect, intense, elegant and with volume. A Classic in the Soalheiro. Aromatic freshness of Alvarinho variety, flavour intensity and unusual bottle longevity.

Producer Soalheiro

Region Melgaço, Monção

Vinification

The grapes are harvested manually in boxes of small capacity and carried to the cellar in a short space of time. After the pressing and the before fermentation with controlled temperature, the must was decanted during 48 hours at low temperature. The objective of vinification is to obtain an Alvarinho Soalheiro that concentrates the quality of the grapes and that allows to a good evolution the bottle.

Grape Varieties	Alvarinho
Alcohol (%)	12.5
pH	3.3
Total Acidity (g/dm ³)	6.1
Volatile Acidity (g/dm ³)	0.34
Residual Sugar	Dry



2018 - 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.

Melgaço, the most northern region of Portugal, is protected by the surrounding mountains that allow a perfect marriage between rainfall, temperature and the number of hours of sunshine needed for the better maturation of the Alvarinho grapes. This climate characteristic during ripening is frequently associated with the microclimate of Monção and Melgaço, where hot days alternate with cold nights, allowing for the maintenance of a fresh and fruity aromas with an acidity that is present but moderate, just the way we like it for the Soalheiro.

Tasting Notes

Citrus colour, aroma reveals a classic Alvarinho Soalheiro, intense and tropical with mineral notes.

Food Suggestions

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