

Soalheiro launched the first Alvarinho produced without addition of sulphites: the Soalheiro Nature "Pur Terroir". This Soalheiro Bruto Nature is based on Soalheiro Nature and is also a different sparkling wine based on the ancestral method where the Yeast Pearls create the very fine and delicate gas inside the bottle and the cork, specially selected for this purpose, accompanies the sparkling wine from its creation and fermentation in bottle until the final opening for your glasses.

VERY IMPORTANT:

The special cork selection subjected to fermentation does not present the usual conicity of the sparkling wine and the Yeast Pearls are real, neutral flavour and well visible, usually in the last glass, and can also be tasted.

Producer: Soalheiro

Region : Melgaço, Monção

Vinification

Soalheiro Espumante Bruto Nature has its origin in the Soalheiro Nature that after filtration it ferments and sages in bottles of sparkling wine for 18 months. It is a different sparkling, based on the ancestral method where the Yeast Pearls create the very fine and delicate gas existing inside the bottle and the cork, specially selected for the effect, accompanies the sparkling wine from its creation and bottle fermentation until the final opening for your glasses.

The absence of sulfites and dosage at the end (Brut nature without any addition) and the permanence in the winery with low and constant temperature for 18 months allowed this sparkling wine to show all the elegance of the Alvarinho variety in a perspective of greater complexity and less fruit

Tasting Notes

The color and aroma of the Soalheiro Bruto Nature are intense and the flavour complex, to be discovered with enthusiasm. Nevertheless, it is a 100% Alvarinho made without addition of sulphites, with complete alcoholic and malolactic fermentation and subject to a second fermentation in bottle.

Food Suggestions

Very versatile accompanying a great diversity of gastronomy. Clearly a sparkling for meat or intense gastronomy.

Grape Varieties: Alvarinho
Alcohol (%) : 12.5
pH : 3.3
Total Acidity (g/dm³) : 5.9
Volatile Acidity (g/dm³) : 0.31
Residual Sugar : Brut

