

Allo - Alvarinho & Loureiro 2011



ALLO may be just a greeting, or have arisen with inspiration from the famous series with the same name ... Allo Allo tells the story of René Artois, owner of a French cafe in the village of Novivion,

... but ALLO are the initials of Alvarinho and Loureiro, two noble grape varieties of Minho (northern Portugal), which by its quality and different personality have been recognised.

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

2011 harvest has high temperatures in the beginning of the growing season that allowed early flowering, assuming an early harvest, however moderate temperatures during maturation (late July and August) favoured the aromatic concentration and moderate alcohol levels associated with a well-balanced acidity in the grapes. The climatic conditions of 2011 allowed a very elegant aroma, mineral, light tropical and floral, with a balanced taste, fresh and intense.

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
3.07

Total Acidity (g/dm³)
5.9

Volatile Acidity (g/dm³)
0.2

{ The values are approximate }

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. an unique balance.

Food Suggestions

Ideal as an aperitif or to accompany seafood dishes and fish.