

Allo - Alvarinho & Loureiro 2014



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.

2014 is a classic with a precise profile, aromatic sobriety and great elegance of taste, with a perfect balance between the minerality and the passionate flavor. The climatic conditions of 2014 allowed a very elegant aroma, mineral and tropical, with a good balance of taste, fresh and intense, anticipating a good ability to evolution in the bottle. The moderate temperatures during maturation (July and August) favoured the aromatic concentration and moderate alcohol levels associated with a well-balanced acidity in the grapes. As usual we harvest soon in September to maintain freshness in the Loureiro and in the Alvarinho grapes and this strategy has been very important in this particular vintage, because of the rain that occurred in the end of the month and October.

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

3.3

Total Acidity (g/dm³)

5.9

Volatile Acidity (g/dm³)

0.26

{ 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.

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.