

# Alvarinho Soalheiro 2009



The Alvarinho grapes used in the Soalheiro came from several small vineyards planted in granite soil between 100 and 200 meters and located in a very particular microclimate. Melgaço region, the northern point of Portugal, is protected by a range of mountains that create the perfect conditions of rainfall, temperature and number of hours of sunshine needed to the better ripeness of the Alvarinho grapes. The brand name – Soalheiro – arises from the excellent sun exposure of the vineyards bearing the same name – a sunny place.

2009 harvest is characterized by a slow maturation process with moderate temperatures during the months of August and September. The beginning of the harvest occurred in the second week of September. These conditions favor the balance between sugars and acids, allowing the maintenance of intense aroma and taste of Alvarinho.

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 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  
3.35

Total Acidity (g/dm<sup>3</sup>)  
6.2

Volatile Acidity (g/dm<sup>3</sup>)  
0.3

{ The values are approximate }

## Tasting Notes

Citrus colour, aroma reveals a Classic Alvarinho Soalheiro, intense and tropical with floral and mineral notes. 2009 harvest is distinguished by great complexity of taste combined with elegance an intense aroma.

## Food Suggestions

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