

Alvarinho Soalheiro 2011



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.

Soalheiro 2011 – a classic harvest. This 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 harvest in Soalheiro was early and longer than average, occurring mainly in the first two weeks of September. The climatic conditions of 2011 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.

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 (%)
12.7

pH
3.3

Total Acidity (g/dm³)
5.9

Volatile Acidity (g/dm³)
0.28

{ the values are orientative }

Tasting Notes

Citrus colour, aroma reveals a classic Alvarinho Soalheiro, intense and tropical with mineral notes. 2011 harvest shows great aromatic elegance with a long intense taste.

Food Suggestions

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