

Alvarinho Soalheiro 2013



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 2013 – A special harvest – the purity of Alvarinho fruit with a perfect balance between the minerality and the passionate elegant flavor. After a winter with more rain than usual we have low temperatures during the beginning of the growing season that induces a later harvest than the one in 2012. The weather condition in July and August, very dry and hot but with cold nights, induce a very good quality harvest with a slow ripening that maintains the alcohol in moderate levels because of the water stress in the soil, but balance the acidity due to the daily temperatures. The beginning of September also hot and dry allowed anticipating the harvest, escaping the rain that occurred in the end of the month and early October. Soalheiro 2013 has the profile we imagine, aromatic sobriety, minerality and great elegance of taste.

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 (%)

13

pH

3.45

Total Acidity (g/dm³)

5.6

Volatile Acidity (g/dm³)

0.35

{ the values are orientative }

Tasting Notes

Citrus colour, aroma reveals a classic Alvarinho Soalheiro, intense and tropical with mineral notes. Soalheiro 2013 shows aromatic sobriety, minerality and great elegance of taste.

Food Suggestions

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