

Alvarinho Soalheiro 2016



Just as perfect as the previous harvest, yet different, the 2016 harvest is more elegant with more moderate alcohol. The aromas that are citrusy and tropical, all highlighting the enormous persistence of flavour. 'It is not usual to have two consecutive perfect harvests, but 2015 was exceptional and 2016 follows the same path...' state the producers of the first Alvarinho brand in Melgaço.

HOT DAYS AND COLD NIGHTS ALLOW THE AROMAS TO STAY FRESH AND FRUITY WITH PRESENT, BUT MODERATE ACIDITY.

Melgaço, the most northern region of Portugal, is protected by the surrounding mountains that allow a perfect marriage between rainfall, temperature and the number of hours of sunshine needed for the better maturation of the Alvarinho grapes. The rainfall in winter was low and less than average. In January, the rainfall increased and was very heavy, with an average ambient temperature that was also higher than usual. Overall, the winter was hot, which led to a slightly early budburst with regular flushing. The spring was rainy and cold, basically in the months of March, April and May, which resulted in irregularity and delay in the vegetative cycle. Flowering took place around two weeks late, which reduced setting, allowing for better distribution of production over each vine, with the resulting increase in quality. From June onwards, the rainfall reduced drastically and average temperatures rose. The months of July and August were hot and very dry, with high average temperatures and practically no rainfall. September followed this trend, contributing to an early harvest, starting in its first week, showing a clear recovery from the delay observed in spring. **This climate characteristic during ripening is frequently associated with the microclimate of Monção and Melgaço, where hot days alternate with cold nights, allowing for the maintenance of a fresh and fruity aromas with an acidity that is present but moderate, just the way we like it for the Soalheiro.**

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 (%)
12.2

pH
3.17

Total Acidity (g/dm³)
6

Volatile Acidity (g/dm³)
0.35

{ The values are approximate }

Tasting Notes

Citrus colour, aroma reveals a classic Alvarinho Soalheiro, intense and tropical with mineral notes.

Food Suggestions

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