

Alvarinho Soalheiro 9% Dócil 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.

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.

Producer
Soalheiro

Region
Melgaço, Monção

Vinification

The Alvarinho grapes (with freshness and without over maturation) were harvested in boxes of small capacity and transported to the cellar in a short time. The must obtained by pressing of whole grapes was decanted and fermented at low temperature. Fermentation took place in stainless steel to achieve a precise balance of sweetness and acidity that define the final alcohol of this Soalheiro – 9%.

Grape Varieties
Alvarinho

Alcohol (%)
9

pH
3.2

Total Acidity (g/dm³)
7

Volatile Acidity (g/dm³)
0.4

{ the values are orientative }

Tasting Notes

Citrus colour, aroma with citrus and tropical aromas with an unusual balance between the acidity, the sweetness and the low 9% alcohol concentration.

Food Suggestions

Ideal as an aperitif or alternatively may appear during the conversation at the end of a meal.