

Alvarinho Soalheiro 9% Dócil 2014



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.

Soalheiro 2014 is a classic with a precise profile, aromatic sobriety and great elegance of taste, with a perfect balance between the minerality and the passionate flavor. The climatic conditions of 2014 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. The moderate temperatures during maturation (July and August) favored the aromatic concentration and moderate alcohol levels associated with a well-balanced acidity in the grapes. As usual we harvest soon in September to maintain freshness in the Alvarinho grapes and this strategy has been very important in this particular vintage, because of the rain that occurred in the end of the month and October. Soalheiro 2014 – A classic and elegant vintage.

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
3.3

Total Acidity (g/dm³)
7

Volatile Acidity (g/dm³)
0.4

Residual Sugar
47

{ 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.