

# Alvarinho Soalheiro Primeiras Vinhas 2010



The grapes are organically produced and harvest by hand from the old vines at Quinta de Soalheiro, the First Vines “Primeiras Vinhas”. The microclimate that influences the production of Alvarinho grapes is very particular. 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.

2010 is a very special vintage. July, August and September have high temperatures and practically no rain. To maintain the freshness and the balance between flavours, acids and sugars, we have a concentrated harvest in the second week of September. 2010 Alvarinho has a greater persistence 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 before fermentation with controlled temperature, the must was decanted during 48 hours. Fermentation essentially takes place in stainless steel vats at a very low temperature (only 15% of the total volume ferments in used oak barrels), and fine sediments is kept until the beginning of May.

Grape Varieties  
Alvarinho

Alcohol (%)  
13

pH  
3.4

Total Acidity (g/dm<sup>3</sup>)  
5

Volatile Acidity (g/dm<sup>3</sup>)  
0.4

{ the values are orientative }

## Tasting Notes

Citrus colour, elegant and full flavour that grows in the glass, becoming increasingly persistent. The flavour is full bodied, fresh and complex with great final complexity.

## Food Suggestions

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