

Alvarinho Soalheiro Primeiras Vinhas 2014



The grapes are produced with the concept of organic viticulture and harvest by hand from the old vines with more than 30 years 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.

2014 is a classic vintage 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.

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. 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
3.3

Total Acidity (g/dm³)
6.4

Volatile Acidity (g/dm³)
0.32

{ The values are approximate }

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.