

Alvarinho Soalheiro Reserva 2010



The grapes are organically produced and harvest by hand from the old vines at Quinta de Soalheiro. 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 the before fermentation with controlled temperature, the must was decanted during 48 hours. The fermentation and aging take place in French oak (new and used), and remained in “batonnage” with fine lees until the end of August 2011.

Grape Varieties
Alvarinho

Alcohol (%)
13

pH
3.4

Total Acidity (g/dm³)
5.5

Volatile Acidity (g/dm³)
0.48

{ The values are approximate }

Tasting Notes

Citrus colour, elegant and full flavour with oak notes, maintaining the freshness and fruit of Alvarinho grape. The flavour is full bodied and complex.

Food Suggestions

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