

Alvarinho Soalheiro Terramatter 2016



Terramatter is a different kind of wine from the Natural Soalheiros range, which means that it is unfiltered and produced from the Alvarinho grape variety, grown in a way that supports biodiversity.

This is a Soalheiro which can be interpreted at the same time as a return to its origins, and as a view of the future. Intense in colour, aromatically expressive and complex on the palate, it maintains its marked personality and distinctive profile. The wine's partial malolactic fermentation in chestnut barrels and earlier harvesting are the fundamental factors underlying its personality.

Soalheiro Terramatter 2016 is perfect harvest with a elegant and expressive profile. The climatic conditions of 2016 allowed a very intense and mineral aroma with a fresh and intense flavour.

Producer
Soalheiro

Region
Minho, Melgaço

Vinification

The Alvarinho grapes are hand-harvested from the Quinta de Soalheiro vineyards, which are grown using winegrowing practices that support biodiversity and the viticultural ecosystem, and promote environmental sustainability.

A very unique microclimate influences the growth of these Alvarinho grapes. The Melgaço region, at the northernmost point of Portugal, is protected by a range of mountains which create the perfect rainfall, temperature and sunshine conditions needed for the ideal ripening of the Alvarinho grapes.

Grape Varieties
Alvarinho

Alcohol (%)
12.5

pH
3.36

Total Acidity (g/dm³)
6.1

Volatile Acidity (g/dm³)
0.44

Residual Sugar
Dry

{ The values are approximate }

Tasting Notes

The color is intense, full flavor, smooth and complex flavor with vibrant fresh vegetal at the end, mainly due to early harvest (12.5% vol.) and the partial malolactic in barrels of chestnut (traditional barrels from the Minho region).

Food Suggestions

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