

Soalheiro Espumante Bruto Alvarinho 2011



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. The brand name – Soalheiro – arises from the excellent sun exposure of the vineyards bearing the same name – a sunny place.

2011 – a classic harvest. This harvest has high temperatures in the beginning of the growing season that allowed early flowering, assuming an early harvest, however moderate temperatures during maturation (late July and August) favoured the aromatic concentration and moderate alcohol levels associated with a well-balanced acidity in the grapes. The harvest in Soalheiro was early and longer than average, occurring mainly in the first two weeks of September. The climatic conditions of 2011 allowed a very elegant mineral aroma, with a good balance of taste, fresh and intense, anticipating a good ability to evolution in the bottle.

Producer
Soalheiro

Region
Melgaço, Monção

Vinification

The improvement of a sparkling from Alvarinho requires careful selection of grapes. The resulting must from this selection ferments with controlled temperature, yielding the base wine for sparkling. This wine suffers in the bottle a second fermentation respecting the classical method. The stage in the cellar with low and constant temperature for several months allows this sparkling to show all the elegance of Alvarinho. Finished this phase of fermentation and aging, we proceed to the disgorging, operation that allows the elimination of existing yeast in the bottle and replace the provisional metal stopper for the typical sparkling cork.

Grape Varieties
Alvarinho

Alcohol (%)
12.5

pH
3.2

Total Acidity (g/dm³)
6

Volatile Acidity (g/dm³)
0.31

{ the values are orientative }

Tasting Notes

Apresenta cor amarela citrina, bolha fina e persistente. O aroma revela a fruta da casta Alvarinho, denotando um bom equilíbrio entre a acidez e o álcool. O sabor apresenta persistência e complexidade.

Food Suggestions

Very versatile with a wide range of cuisine. It is ideal as an aperitif or to accompany roast cooking meal.