

Soalheiro Espumante Bruto Alvarinho 2013



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.

Soalheiro 2013 – A special harvest – the purity of Alvarinho fruit with a perfect balance between the minerality and the passionate elegant flavor. After a winter with more rain than usual we have low temperatures during the beginning of the growing season that induces a later harvest than the one in 2012. The weather condition in July and August, very dry and hot but with cold nights, induce a very good quality harvest with a slow ripening that maintains the alcohol in moderate levels because of the water stress in the soil, but balance the acidity due to the daily temperatures. The beginning of September also hot and dry allowed anticipating the harvest, escaping the rain that occurred in the end of the month and early October.

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. 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)
6.5

Volatile Acidity (g/dm³)
0.35

{ the values are orientative }

Tasting Notes

Yellow citrus colour, fine and persistent bubbles. The aroma of the fruit reveals Alvarinho grape, showing a good balance between acidity and alcohol. The flavour has mineral notes, persistence and good complexity.

Food Suggestions

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