

Soalheiro Espumante Bruto Alvarinho 2014



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 2014 is a classic 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. **Soalheiro 2014 – A classic and elegant vintage.**

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

Residual Sugar
Brut

{ 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.