

Soalheiro Mineral Rosé 2017



The terroir of Monção and Melgaço holds enormous potential that still remains to be fully explored; it is not only limited to the production of the excellent single-varietal, unique Alvarinho. Quinta de Soalheiro is also venturing into the world of Rosés with the launch of the Soalheiro Mineral Rosé. The aim is to challenge connoisseurs to try a Rosé that may not be to everyone's liking, as it does not have the intense sweetness and smoothness normally associated with Rosés.

We had always really wanted to create a Soalheiro Rosé wine with a mineral character, and since we already had experience with the Soalheiro Bruto Rosé Espumante, a sparkling wine that has been well received and has grown with Soalheiro, it was time to start working on this challenge. We are confident, based on the many tastings conducted by the Soalheiro Team and its internal approval, that this will allow consumers to rediscover our terroir.

SOALHEIRO MINERAL ROSÉ: A WINE FOR MANY OCCASIONS

With its elegance and minerality, this Soalheiro is a wine for everyone - of every age and sex - and for many occasions, and we hope that its consumers will find that special moment to celebrate with the Soalheiro Mineral Rosé. We wish to be part of those special moments. The Soalheiro Mineral Rosé can be enjoyed as an excellent relaxing aperitif, as it is very much in line with the current trend of consuming wine by the glass. It is also a perfect accompaniment for lighter dishes such as salads, fish or shellfish.

One of Soalheiro's main aims is to produce "wines offering drinking pleasure" because we believe in quality and the move towards appreciating wines with more moderate alcohol contents. This Soalheiro Mineral Rosé owes its persistence to Pinot Noir and its elegance to Alvarinho, with a moderate alcohol content of 12%. We believe that this style of wine fulfils the objective that we at Soalheiro have set ourselves. Moreover, we believe that this style fits perfectly with the increasing trend to enjoy a glass of wine at a bar, before and after meals.

Producer
Soalheiro

Region
Melgaço, Monção, Vinhos Verdes

Vinification

The Alvarinho produced in high-altitude vineyards, with its intense, fresh and mineral character, receives the addition of Pinot Noir, which is also grown in this region and brings a more aromatic and elegant element to the blend. This creates a wine which is aromatic and fresh at the same time, with a mineral character and intense flavour.

Grape Varieties
Alvarinho, Pinot Noir

Alcohol (%)
12

pH
3.4-5

Total Acidity (g/dm³)
6

Volatile Acidity (g/dm³)
0.2

Residual Sugar
Dry

{ The values are approximate }

Tasting Notes

A wine with a delicate pink colour, aromatic and fresh at the same time, with a mineral palate and intense flavour.

Food Suggestions

The Soalheiro Mineral Rosé can be enjoyed as an excellent relaxing aperitif, as it is very much in line with the current trend of consuming wine by the glass. It is also a perfect accompaniment for lighter dishes such as salads, fish or shellfish. One of Soalheiro's main aims is to produce "wines offering drinking pleasure" because we believe in quality and the move towards appreciating wines with more moderate alcohol contents. This Soalheiro Mineral Rosé owes its persistence to Pinot Noir and its elegance to Alvarinho, with a moderate alcohol content of 12%. We believe that this style of wine fulfils the objective that we at Soalheiro have set ourselves. Moreover, we believe that this style fits perfectly with the increasing trend to enjoy a glass of wine at a bar, before and after meals.