

Soalheiro Nature 2019



Quinta de Soalheiro launched the first Alvarinho produced **without the addition of sulphites and organic**: the Soalheiro Nature “Pur Terroir”. **Much like the Soalheiro Terramatter, it belongs to the Soalheiro Naturais range, a completely different and unfiltered Soalheiro which values the vineyards’ biodiversity.** By launching these two natural wines, we have opened the doors to innovation and to a new and previously undiscovered world of tasting pleasure. This Soalheiro wine may be quite divisive, but for us it carries the responsibility of taking this grape variety to the limit in its “Pur Terroir” of Monção and Melgaço - the northernmost point of Portugal and the origin of Alvarinho.

AN “OUT OF THE BOX” SOALHEIRO

The colour and the aroma of the Soalheiro Nature are intense, with a complex flavour profile which demands to be discovered with enthusiasm: it is, after all, a 100% Alvarinho, made without added sulphites and with complete alcoholic and malolactic fermentation. Following viticultural practices that value biodiversity, this Soalheiro is made with grapes of the Alvarinho variety. The wine is bottled unfiltered, so there may be a deposit inside the bottles. This deposit plays an essential role in protecting this one-of-a-kind Soalheiro from oxidation and allowing the wine to age gently.

This Soalheiro was created in pursuit of pioneering in Alvarinho, with the constant desire to surpass ourselves, assuming dimensions with remarkable personality and the continued will to be recognised and humbled as an Alvarinho specialist.

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 (%)
11.5

pH
3.5

Total Acidity (g/dm³)
4.9

Volatile Acidity (g/dm³)
0.56

Residual Sugar
Dry

{ The values are approximate }

Tasting Notes

The color and aroma are intense and despite the absence of added sulphites the aroma and the taste have minerality and fruit. The flavor is complex with soft and round onset due to the complete malolactic with marked and intense finish.

Food Suggestions

Fish and white meat dishes. Wine best accompanied by food.