

Alvarinho Soalheiro 9% Dócil 2015



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.

Soalheiro 2015 – a perfect and consistent vintage.

The summer months and specifically August had moderate temperatures and cool nights that favored a slow maturation and the concentration of the varietal aromas on the grapes. The beginning of September dry contributed to a perfect balance in the Alvarinho.

In 2015, flowering occurred two weeks later than last harvest, because of the little precipitation in winter. This year we began the harvest on the first week of September to maintain usual freshness in the Soalheiro. **Soalheiro Alvarinho 2015 is a wine in our style, elegant and intense.**

Producer
Soalheiro

Region
Melgaço, Monção

Vinification

The Alvarinho grapes (with freshness and without over maturation) were harvested in boxes of small capacity and transported to the cellar in a short time. The must obtained by pressing of whole grapes was decanted and fermented at low temperature. Fermentation took place in stainless steel to achieve a precise balance of sweetness and acidity that define the final alcohol of this Soalheiro - 9%.

Grape Varieties
Alvarinho

Alcohol (%)
9

pH
3.28

Total Acidity (g/dm³)
7

Volatile Acidity (g/dm³)
0.49

Residual Sugar
48

{ the values are orientative }

Tasting Notes

Citrus colour, aroma with citrus and tropical aromas with an unusual balance between the acidity, the sweetness and the low 9% alcohol concentration.

Food Suggestions

Ideal as an aperitif or alternatively may appear during the conversation at the end of a meal.