

SOALHEIRO ALUMNI 2017

António Luís Cerdeira, our winemaker, is an alumni of Universidade de Trás-os-Montes e Alto Douro (UTAD), where he studied oenology. *Soalheiro Alumni* was created at the invitation of UTAD in 2017 and includes “a little bit of all the Alvarinhos that allowed us to get to know the grape variety”. It is a complex blend of the different winemaking styles and expressions of Alvarinho produced during our 2017 vintage. Therefore, more than wine, *Alumni* is the vision of Alvarinho as a whole experience, placed in a bottle and representing 25 years of oenology knowledge.



Region
Monção and Melgaço, Vinho Verde DOC

Alcohol (%)
13,0

Total Acidity (g/dm³)
5,6

Residual Sugar
Dry

Grape Varieties
Alvarinho

pH
3,42

Volatile Acidity (g/dm³)
0,31

FOOD SUGGESTIONS

Soalheiro Alumni especially complements Mediterranean cuisine such as seafood, grilled fish, or oven-baked fatty fish. It also pairs well with delicate Asian dishes, such as sushi or dumplings, as well as poultry dishes and mature cheeses.

TASTING NOTES

This wine has a bright, lemon-yellow colour. It begins with earthy and stony flavours but exhibits truffle and honey notes with bottle aging. *Alumni* has a full body with a great final complexity.

TERROIR

As a blend of several expressions of Alvarinho, *Alumni* conveys the varied traits of the varietal that can come from our Territory. Grapes from the different altitudes of Monção and Melgaço express different dimensions of Alvarinho. In our fruity, mineral, natural, and sparkling families of wines we embody these differences. A major particularity of the microclimate of Monção and Melgaço is the protection of the grapes by the surrounding mountain range. These mountains shield the vines from Atlantic influence, helping to protect the precursor aromas of Alvarinho and, as a result, produce wines with great aromatic and flavour complexity. The granitic soils, especially at higher altitudes, function as drainage and allow the vines to develop deep root systems, accumulating minerals.

VINIFICATION

This wine is a blend of all the dimensions of Alvarinho produced in the 2017 harvest. *Alumni* was produced through several different methods: stainless steel fermentation, cement egg fermentation, and barrel fermentation. After fermentation, the different expressions were carefully blended and bottled.