

SOALHEIRO ESPUMANTE BRUTO BARRICA 2017

Following our success with our first sparkling Alvarinho, we were curious to see the expressions of the varietal after fermentation in barrel. *Soalheiro Espumante Bruto Barrica* is a sparkling wine with a distinctive character from ageing. The primary fermentation happens in oak, and the base wine spends the next 12 months ageing in barrels. This produces a lot of flavour complexity and a creamy, persistent texture. After a secondary fermentation in bottle and 36 months of ageing, this wine showcases all the elegance and complexity of Alvarinho while highlighting the less fruity characters of the varietal. It is modelled after some of our favourite French sparklings, but with a touch of Monção and Melgaço.



Region
Minho IGP

Alcohol (%)
12.5

Total Acidity (g/dm3)
6.2

Residual Sugar
Brut

Grape Varieties
Alvarinho

pH
3.40

Volatile Acidity (g/dm3)
0.32

FOOD SUGGESTIONS

Espumante Bruto Barrica is a unique sparkling wine that can accompany a diversity of foods. Its complex flavour pairs well with red meat, goat, mature cheeses, or other intense dishes. It also pairs well with lighter foods such as cooked shellfish or grilled vegetables.

TASTING NOTES

This wine has an intense yellow colour and fine, persistent bubbles. On the nose are mostly tertiary and vanilla aromas from the barrel. In the mouth this wine has a good balance between acidity and alcohol, and a creamy texture. The flavours are persistent and complex, but at the same time elegant.

TERROIR

The grapes for *Espumante Bruto Barrica* come from vineyards in the valley, where more sun exposure and warmer temperatures result in fewer aromatic components, but more tannins and structure. This creates the perfect profile for barrel fermentation, where the complexity from ageing outshines the aromatic intensity. The location of the vineyards, in Monção and Melgaço, has a particular microclimate, with mountains protecting the grapes from Atlantic influences.

VINIFICATION

The Alvarinho grapes are hand harvested and carefully selected. Primary fermentation occurs in used oak barrels, where the wine continues to age for 12 months before the secondary fermentation. This aging gives a more evolutive and intense aroma character, as well as more flavour and persistent texture. Secondary fermentation takes place in the bottle. The wine then ages for 36 months in our winery at a constant and low temperature. After ageing the bottles are disgorged, eliminating the yeasts, and the metal cap is replaced with a traditional stopper made from Portuguese cork.