

## SOALHEIRO ESPUMANTE BRUTO NATURE 2019

Soalheiro Espumante Bruto Nature is an 'out of the box' sparkling wine, inspired by the ancestral method of sparkling production and sprinkled with a bit of innovation. The base of this wine is Soalheiro Nature, our Alvarinho without the addition of sulphites. We add Yeast Pearls to the base wine and bottle it with a special cork, leaving the Pearls in the bottle until the wine is ready to be enjoyed. These Pearls, creating a delicate gas and texture, are neutral in flavour. They are well visible, usually in the last glass, and can also be tasted. Our *Espumante Bruto Nature* is a unique drinking experience, to be approached with enthusiasm and curiosity.



**Region**  
Minho IGP

**Alcohol (%)**  
12.5

**Total Acidity (g/dm3)**  
4.9

**Residual Sugar**  
Brut Nature

**Grape Varieties**  
Alvarinho

**pH**  
3.5

**Volatile Acidity (g/dm3)**  
0.35

### FOOD SUGGESTIONS

The unique drinking experience of our *Espumante Bruto Nature* makes it a wine for many occasions. It can be enjoyed on its own, at the end of the day, where the intensity and mouthfeel can help you relax. It is also an excellent companion for powerful gastronomy, such as strong cheeses, red meat, feijoada, or barbecued vegetables.

### TASTING NOTES

*Soalheiro Espumante Bruto Nature* has a strong gold colour with fine, elegant bubbles. On the nose it is very complex, with bready aromas and some minerality. In the mouth the flavour is intense, really cleansing the palate. The last glass will contain the Yeast Pearls, which are neutral and safe for consumption. It is a wine for those looking to experience something different.

### TERROIR

The Alvarinho for this wine comes from the *Quinta de Soalheiro* vineyards. Located in the Monção and Melgaço region, which is protected by a mountain range, there is a unique microclimate that influences the characteristics of the grape. The perfect rainfall, temperature, and sunshine conditions result in an expressive ripening of Alvarinho. The soils are granite, and the vineyards are all certified organic, facilitating the production of the base wine without any sulphite addition. The grapes are grown using practices that support biodiversity and the viticultural ecosystem, promoting environmental sustainability.

### VINIFICATION

The base of Soalheiro Espumante Bruto Nature is our Soalheiro Nature, produced from hand harvested Alvarinho grapes. The must ferments in stainless steel without the addition of sulphites. It then undergoes a complete malolactic fermentation for stability. The wine is bottled with special Yeast Pearls, a product of Portuguese research, providing an innovative way to initiate a secondary fermentation in the bottle. As ancestral method of sparkling production has it, this wine is not disgorged after the secondary fermentation, so we use a special cork as a closure. Bruto Nature ages for 18 months at our winery. It is made with zero dosage and the final result is a Brut nature sparkling wine that will continue ageing until the moment it is opened, making it an interesting wine to store in your collection.