

Alvarinho Soalheiro Granit 2016



Soalheiro Granit reveals a more mineral profile of the Alvarinho grape. It's an Alvarinho that comes from a specific selection of vineyards planted vineyards above 200 meters altitude, revealing the minerality that relates the soil of granite origin of the terroir "Monção and Melgaço" and Alvarinho, improved with the batonage and aging on the fine lees. The fermentation takes place in stainless steel tanks at a higher temperature than usual in white wine, showing an elegant and more mineral aroma with a dry and persistent flavor.

The Alvarinho grapes used in the Soalheiro came from several small vineyards planted in granite soil above 200 meters and located in the very particular microclimate of "Monção and Melgaço", the northern point of Portugal.

HOT DAYS AND COLD NIGHTS ALLOW THE AROMAS TO STAY FRESH AND FRUITY WITH PRESENT, BUT MODERATE ACIDITY.

Melgaço, the most northern region of Portugal, is protected by the surrounding mountains that allow a perfect marriage between rainfall, temperature and the number of hours of sunshine needed for the better maturation of the Alvarinho grapes. The rainfall in winter was low and less than average. In January, the rainfall increased and was very heavy, with an average ambient temperature that was also higher than usual. Overall, the winter was hot, which led to a slightly early budburst with regular flushing. The spring was rainy and cold, basically in the months of March, April and May, which resulted in irregularity and delay in the vegetative cycle. Flowering took place around two weeks late, which reduced setting, allowing for better distribution of production over each vine, with the resulting increase in quality. From June onwards, the rainfall reduced drastically and average temperatures rose. The months of July and August were hot and very dry, with high average temperatures and practically no rainfall. September followed this trend, contributing to an early harvest, starting in its first week, showing a clear recovery from the delay observed in spring. **This climate characteristic during ripening is frequently associated with the microclimate of Monção and Melgaço, where hot days alternate with cold nights, allowing for the maintenance of a fresh and fruity aromas with an acidity that is present but moderate, just the way we like it for the Soalheiro.**

The grapes harvest for this Soalheiro Granit are the last ones in September, because of the more altitude vines selection.

Producer
Soalheiro

Region
Melgaço, Monção

Vinification

The grapes are harvested manually in boxes of small capacity and carried to the cellar in a short space of time. After the pressing and the before fermentation with controlled temperature, the must was decanted during 48 hours. The fermentation takes place in stainless steel tanks with higher temperature than usual for white wines. The bottling is made after a period of batonage and aging in fine lees.

Grape Varieties
Alvarinho

Alcohol (%)
12.5

pH
3.31

Total Acidity (g/dm³)
6.7

Volatile Acidity (g/dm³)
0.31

Residual Sugar
Dry

{ The values are approximate }

Tasting Notes

Citrus colour, aroma reveals a elegant profile with more mineral notes, dry and persistent flavour. Soalheiro Granit reveals a more mineral profile of the Alvarinho grapes.

Food Suggestions

Perfect for any kind of seafood dishes and fish.