

# Alvarinho Soalheiro Granit 2019



**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 300 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 300 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. 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.**

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 (%)  
13

pH  
3.12

Total Acidity (g/dm<sup>3</sup>)  
6.6

Volatile Acidity (g/dm<sup>3</sup>)  
0.36

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.*