

# Soalheiro

## SOALHEIRO MINERAL ROSÉ ALVARINHO & PINOT NOIR 2021

*Soalheiro Mineral Rosé* comes from our desire to craft a rosé in the light, dry style of southern France. This style is not common in our region, and with this wine we hope to show the versatility of our Terroir. The wine owes its persistence to Pinot Noir and its elegance to Alvarinho. *Soalheiro Mineral Rosé* boasts minerality and a moderate alcohol content, without the intense sweetness often associated with rosés. It is the perfect companion for any occasion- by itself, at the bar, before and after a meal, or paired with the main course.

**Region**  
Minho IGP

**Alcohol (%)**  
11.5

**Total Acidity (g/dm<sup>3</sup>)**  
6.1

**Residual Sugar**  
Dry

**Grape Varieties**  
Alvarinho (70%),  
Pinot Noir (30%)

**pH**  
3.35

**Volatile Acidity (g/dm<sup>3</sup>)**  
0.4



### FOOD SUGGESTIONS

*Soalheiro Mineral Rosé* makes an excellent aperitif, perfect to be consumed on its own by the glass. It pairs well with lighter dishes such as salads, fish, shellfish, or Asian and Mediterranean gastronomies.

### TASTING NOTES

This wine has a delicate light-pink colour. On the nose it is both fruity and fresh. The taste is crisp with mineral notes and an intense flavour.

### TERROIR

*Soalheiro Mineral Rosé* blends not only two grape varieties, but also two unique terroirs in our region. The Alvarinho comes from high altitude plots in Monção and Melgaço, where they are sheltered from oceanic influences. The Pinot Noir is from vines located on the Atlantic area of the Minho region. The wine owes its striking minerality to granite soils, but also to the surprising way the Pinot Noir has adapted to the Atlantic influences, bringing an important freshness.

### VINIFICATION

Pinot Noir is harvested in August, earlier than Alvarinho, which is harvested in September. Therefore, vinification of *Soalheiro Mineral Rosé* happens in three phases. The first is the pressing and fermentation of Pinot Noir. In this phase the grapes are pressed like white grapes, immediately after harvest. The second phase is the pressing and fermentation of Alvarinho grapes from high altitude vineyards. The third phase involves the blending of the fermented musts of the Pinot Noir and Alvarinho grapes. This creates a wine that is both aromatic and fresh, with mineral character and intense flavour. The blend matures in stainless steel for at least 6 months in contact with the lees.