

Alvarinho Soalheiro Primeiras Vinhas 2008



The grapes are organically produced and harvest by hand from the old vines at Quinta de Soalheiro, the First Vines “Primeiras Vinhas”. The microclimate that influences the production of Alvarinho grapes is very particular. Melgaço region, the northern point of Portugal, is protected by a range of mountains that create the perfect conditions of rainfall, temperature and number of hours of sunshine needed to the better ripeness of the Alvarinho grapes. The brand name – Soalheiro – arises from the excellent sun exposure of the vineyards bearing the same name – a sunny place.

2008 harvest is characterized by a slow maturation process with low temperatures during the months of August and September. The harvest occurred in the third week of September.

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. Fermentation essentially takes place in stainless steel vats at a very low temperature (only 15% of the total volume ferments in used oak barrels), and fine sediments is kept until the end of May.

Grape Varieties
Alvarinho

Alcohol (%)
12.9

pH
3.1

Total Acidity (g/dm³)
7

Volatile Acidity (g/dm³)
0.4

{ the values are orientative }

Tasting Notes

Citrus colour, elegant and full flavour that grows in the glass, becoming increasingly persistent. The flavour is full bodied, fresh and complex with great final complexity. 2008 harvest is elegant and revels flavour with freshness and intensity very particular.

Food Suggestions

Ideal as an aperitif or to accompany seafood dishes, fish or poultry dishes.