

Alvarinho Soalheiro Primeiras Vinhas 2012



The grapes are organically produced and harvest by hand from the old vines with more than 30 years 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.

2012 – a perfect harvest. The summer months and specifically August had moderate temperatures and cool nights that favoured a slow maturation and the concentration of the varietal aromas on the grapes. The beginning of September warm and dry contributed to a perfect balance in the Alvarinho. In 2012, flowering occurred two weeks later than last harvest, because of the little precipitation in winter. The rain arrived later and some during flowering which led to smaller grapes, but very balanced.

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 beginning of May.

Grape Varieties
Alvarinho

Alcohol (%)
13

pH
3.3¹

Total Acidity (g/dm³)
5.8

Volatile Acidity (g/dm³)
0.4¹

{ 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.

Food Suggestions

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