

# Alvarinho Soalheiro Reserva 2008



The grapes are organically produced and harvest by hand from the old vines at Quinta de Soalheiro. 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. The fermentation and aging take place in French oak (new and used), and remained in “batonnage” with fine lees until the end of August 2009.

Grape Varieties  
Alvarinho

Alcohol (%)  
13.2

pH  
3.15

Total Acidity (g/dm<sup>3</sup>)  
7.6

Volatile Acidity (g/dm<sup>3</sup>)  
0.47

{ 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. 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 reveals flavour with freshness and intensity very particular.

## Food Suggestions

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