

Alvarinho Soalheiro Reserva 2016



The grapes are harvested by hand from selected grapes in our vines at Quinta de Soalheiro that we manage in an organic concept to protect the viticultural ecosystem, improve the biodiversity and the environment sustainability.

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.

Just as perfect as the previous harvest, yet different, the 2016 harvest is more elegant with more moderate alcohol. The aromas that are citrusy and tropical, all highlighting the enormous persistence of flavour. ‘It is not usual to have two consecutive perfect harvests, but 2015 was exceptional and 2016 follows the same path...’ state the producers of the first Alvarinho brand in Melgaço.

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 June.

Grape Varieties
Alvarinho

Alcohol (%)
13

pH
3.3

Total Acidity (g/dm³)
6.25

Volatile Acidity (g/dm³)
0.29

Residual Sugar
Dry

{ The values are approximate }

Tasting Notes

Citrus colour, elegant and full flavour with oak notes, maintaining the freshness and fruit of Alvarinho grape. The flavour is full bodied and complex.

Food Suggestions

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