

Alvarinho Soalheiro 2019



Soalheiro Alvarinho 2019: perfect, intense, elegant and with volume. A Classic in the Soalheiro. Aromatic freshness of Alvarinho variety, flavour intensity and unusual bottle longevity.

HOT DAYS AND COLD NIGHTS ALLOW THE AROMAS TO STAY FRESH AND FRUITY WITH PRESENT, BUT MODERATE ACIDITY.

Melgaço, the most northern region of Portugal, is protected by the surrounding mountains that allow a perfect marriage between rainfall, temperature and the number of hours of sunshine needed for the better maturation of the Alvarinho grapes. This climate characteristic during ripening is frequently associated with the microclimate of Monção and Melgaço, where hot days alternate with cold nights, allowing for the maintenance of a fresh and fruity aromas with an acidity that is present but moderate, just the way we like it for the Soalheiro.

Producer	Region
Soalheiro	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 at low temperature. The objective of vinification is to obtain an Alvarinho Soalheiro that concentrates the quality of the grapes and that allows to a good evolution the bottle.

Grape Varieties	Alcohol (%)
Alvarinho	12.5
pH	Total Acidity (g/dm ³)
3.16	6.9
Volatile Acidity (g/dm ³)	Residual Sugar
0.4	Dry

{ The values are approximate }

Tasting Notes
Citrus colour, aroma reveals a classic Alvarinho Soalheiro, intense and tropical with mineral notes.

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