

Alvarinho Soalheiro 2010



The Alvarinho grapes used in the Soalheiro came from several small vineyards planted in granite soil between 100 and 200 meters and located in a very particular microclimate. 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.

2010 is a very special vintage. July, August and September have high temperatures and practically no rain. This harvest has alcohol content slightly higher and acidity a little below than average. To maintain the freshness and the balance between flavours, acids and sugars, we have a more concentrated harvest in days, between 10 and 19 of September. 2010 Alvarinho has a greater persistence of taste.

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 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
Alvarinho

Alcohol (%)
13

pH
3.23

Total Acidity (g/dm³)
6.1

Volatile Acidity (g/dm³)
0.33

{ The values are approximate }

Tasting Notes

Citrus colour, aroma reveals a Classic Alvarinho Soalheiro, intense and tropical with floral and mineral notes. 2010 harvest is distinguished by its elegant aroma and flavour intensity.

Food Suggestions

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