Alvarinho Soalheiro 2015

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.

Soalheiro 2015 – a perfect and consistent vintage. The summer months and specifically August had moderate temperatures and cool nights that favored a slow maturation and the concentration of the varietal aromas on the grapes. The beginning of September dry contributed to a perfect balance in the Alvarinho.
In 2015, flowering occurred two weeks later than last harvest, because of the little precipitation in winter. This year we began the harvest on the first week of September to maintain usual freshness in the Soalheiro. Soalheiro Alvarinho 2015 is a wine in our style, elegant and intense.

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	12.8

pH	Total Acidity (g/dm3)
3.2	7

Volatile Acidity (g/dm3)
0.3

{ the values are orientative }

Tasting Notes
Citrus colour, aroma revels a classic Alvarinho Soalheiro, intense and tropical with mineral notes. 2015 harvest shows great aromatic equilibrium and taste elegant and intense.

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