

SOALHEIRO PROJECT GERMINAR 2019

From the work in the vineyard to the design of the label, *Soalheiro Project Germinar* reflects a global social integration project for young people and adults with intellectual and developmental difficulties. Sourced from a particular parcel of vines, *Project Germinar* presents an opportunity for personal, professional, and emotional development. The key driving force behind the project is António Matos who, besides being a wine producer, is also a Senior Social Worker. He monitors the young people working in the vineyards, always aware of their skills, ensuring their integration and growth. This wine is intense and complex, with a striking minerality, and can be drunk young or aged over time.

Region
Vinho Verde DOC
“Colheita Seleccionada”

Alcohol (%)
12.5

Total Acidity (g/dm³)
7

Residual Sugar
Dry

Grape Varieties
Alvarinho

pH
3.2

Volatile Acidity (g/dm³)
0.4

FOOD SUGGESTIONS

Soalheiro Project Germinar is ideal for sharing with friends. It is versatile and makes a good match for a wide range of plates, such as seafood, poultry, creamy cheeses, cured meats, or Asian and Mediterranean gastronomies.

TASTING NOTES

This wine has a bright, lemon-yellow colour. On the nose it is characterised by an elegant and fresh aroma. The flavour is complex with fruit and mineral notes that balance well with the moderate alcohol content.

TERROIR

The microclimate of Quinta Germinar has an Atlantic influence giving this wine its own personality with fruity and persistent aromas.

VINIFICATION

The grapes are harvested by hand at Quinta Germinar, with the labour contribution of young people under the guidance of António Matos. The objective of vinification is to obtain a wine that reflects the grapes' high quality, resulting in an intense, mineral, and complex wine. The wine ferments in stainless steel. Bâtonnage and maturation on the fine lees improve its structure before bottling.

