

Soalheiro

SOALHEIRO NATURE ALVARINHO BIO 2019

Soalheiro Nature is our first Alvarinho produced without the addition of sulphites. In this wine the organic Alvarinho grapes are truly taken to their limit, pushing the boundaries of winemaking to create an intense, yet honest expression of the varietal. This wine reflects the “Pur Terroir” of Monção and Melgaço - the northernmost point of Portugal and the origin of Alvarinho. Maintaining the varietal's aromatic profile without the addition of the sulphites has been one of our most challenging innovations. After three years of experimenting this wine was developed, also forming the base of our *Soalheiro Espumante Bruto Nature*. We suggest two distinct methods of serving this wine: decanting to let the fine lees settle or smoothly shaking the bottle to homogenize them. Either will offer a unique experience of our Alvarinho in its purest form.



Region
Monção and Melgaço, Vinho Verde DOC

Alcohol (%)
11.5

Total Acidity (g/dm³)
4.9

Residual Sugar
Dry

Grape Varieties
Alvarinho

pH
3.5

Volatile Acidity (g/dm³)
0.56

FOOD SUGGESTIONS

Soalheiro Nature is a wine best accompanied by food. Its round body and unique flavour profile make it the perfect wine to be paired with heartier plates. We recommend fatty fish dishes, lamb, duck, roasted chicken, mature cheeses, and anything in a cream sauce or with mushrooms, such as a nice risotto.

TASTING NOTES

This wine has an intense gold-yellow colour. Despite the absence of added sulphites, the aromas are full of minerality and fruit. The flavour is complex, demanding to be discovered with curiosity and enthusiasm. *Soalheiro Nature* boasts mouth-watering acidity, but also a soft and round texture from the complete malolactic fermentation. The finish is long and intense. If the lees are stirred before serving the wine will have even more volume in the mouth.

TERROIR

A very unique microclimate influences the growth of these Alvarinho grapes. The Monção and Melgaço region is protected by a range of mountains which create the perfect rainfall, temperature, and sunshine conditions for the best ripening of Alvarinho. The soils are granite, and the vineyards are all certified organic, facilitating the production of a wine without sulphites. The grapes are grown using practices that support biodiversity and the viticultural ecosystem, promoting environmental sustainability.

VINIFICATION

Alvarinho grapes are hand-harvested from the Quinta de Soalheiro vineyards. The wine is fermented in stainless steel without the addition of sulphites and, following alcoholic fermentation, it undergoes a complete malolactic fermentation. This ensures the wine's stability. *Soalheiro Nature* is bottled unfiltered, leaving some sediment. This deposit plays an essential role in protecting the wine from oxidation and allowing it to age gently.