

# Soalheiro

## ALVARINHO SOALHEIRO PRIMEIRAS VINHAS 2020

The grapes are produced with the concept of organic viticulture and harvest by hand from the old vines with more than 40 years at Quinta de Soalheiro, the First Vines “Primeiras Vinhas”. Currently in the blend also include a selection of Alvarinho grapes planted in Pé-franco.

### Region

Monção and Melgaço, Vinho Verde DOC

### Alcohol (%)

13

### Total Acidity (g/dm<sup>3</sup>)

6.9

### Residual Sugar

Dry

### Grape Varieties

Alvarinho

### pH

3.2

### Volatile Acidity (g/dm<sup>3</sup>)

0.4



### FOOD SUGGESTIONS

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



### TASTING NOTES

Citrus colour, elegant and full flavour that grows in the glass, becoming increasingly persistent. The flavour is full bodied, fresh and complex with great final complexity.



### TERROIR

The microclimate that influences the production of Alvarinho grapes is very particular. 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.



### 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. Fermentation essentially takes place in stainless steel vats at a very low temperature (only 15% of the total volume ferments in used oak barrels), and fine sediments is kept until the beginning of May. Currently in the blend also include a partial aging in large oak cask.