

Alvarinho Soalheiro Reserva 2009



The grapes are organically produced and harvest by hand from the old vines at Quinta de Soalheiro. 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.

2009 harvest is characterized by a slow maturation process with moderate temperatures during the months of August and September. The beginning of the harvest occurred in the second week of September. These conditions favor the balance between sugars and acids, allowing the maintenance of intense aroma and taste of Alvarinho.

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 before fermentation with controlled temperature, the must was decanted during 48 hours. The fermentation and aging take place in French oak (new and used), and remained in “batonnage” with fine lees until the end of August 2010.

Grape Varieties
Alvarinho

Alcohol (%)
13.1

pH
3.26

Total Acidity (g/dm³)
6.4

Volatile Acidity (g/dm³)
0.4

{ the values are orientative }

Tasting Notes

Cor amarela intensa, aroma elegante e persistente com nuances de barrica, mantendo a frescura e a fruta da casta Alvarinho. O sabor é encorpado e complexo. A colheita 2008 distingue-se pela elegância aromática e gustativa mostrando uma frescura e intensidade particulares.

Food Suggestions

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