

## SOALHEIRO RESERVA ALVARINHO 2018

*Reserva* started as an experiment in 1995, when Soalheiro was one of the first to explore the marriage between Alvarinho and French oak. After much experimentation, in 2006 we developed the style of *Reserva* that exists today. This wine reveals Alvarinho in its essence, as the used French oak barrels do not mask the characteristics of the grape variety. The nuances of the barrel are well integrated, complimenting the aroma and flavour of Alvarinho while adding a new dimension of structure and complexity.



**Region**  
Monção and Melgaço, Vinho Verde DOC

**Alcohol (%)**  
13

**Total Acidity (g/dm<sup>3</sup>)**  
6

**Residual Sugar**  
Dry

**Grape Varieties**  
Alvarinho

**pH**  
3.41

**Volatile Acidity (g/dm<sup>3</sup>)**  
0.49

### FOOD SUGGESTIONS

*Soalheiro Reserva* has enough character to be enjoyed with or without food. Due to its acidity and maturation in oak, it is a perfect wine to be paired with dishes traditionally more associated with red wines. When pairing with a meal, the best choices include fatty fish dishes, red meat, goat, lamb, turkey, duck, game dishes, chicken, and anything with mushrooms or in a cream sauce, but it also pairs well with Asian and Mediterranean gastronomies.

### TASTING NOTES

*Reserva* has an intense yellow to golden-yellow colour. On the nose are elegant and persistent aromas with undertones of barrel ageing, complemented by the ever-present freshness and fruit of the Alvarinho variety. The flavour is complex and full-bodied.

### TERROIR

The Alvarinho grapes for *Soalheiro Reserva* come from vineyards in the valley, generally trained in an ascending system, exposing them to the sun and warmer temperatures. This gives the wine fewer aromatic components but more tannins and structure. This profile of Alvarinho is perfect for barrel fermentation, where the complexity associated with ageing is more important than aromatic intensity. The microclimate in this region is very particular, with mountains protecting the grapes from Atlantic influences.

### VINIFICATION

The grapes are harvested by hand. After pressing, the must is clarified and then fermented with controlled temperature. Fermentation and ageing take place in French oak barrels with medium toast and a very fine grain. Each vintage, only 25% of the barrels are new. The rest are used from previous years, with some more than 20 years old. Several barrels were even used in the first experiments in 1995. *Reserva* ages in barrel for one year. The wine stays in contact with fine lees throughout ageing, and *bâtonnage* is performed to improve texture and complexity. This allows the aromatic identity of Alvarinho to be preserved, while also adding new dimension to the structure in the mouth.