

SOALHEIRO OPPACO

2022



Oppaco is the first red wine made by Soalheiro, marking a new chapter in our history. It is a reflection of our constant search for innovation and respect for the territory, and is a unique blend of three indigenous grape varieties from the Vinho Verde Region: Alvarinho, Vinhão ("Sousão" in the Douro Region) and Alvarelhão.

It started in 2013 as a blend of Alvarinho and Vinhão, resulting in a balanced, light and fruity red wine, where the elegance of the Alvarinho tamed the exuberance of the Vinhão. In the following vintages, the red grape variety Pinot Noir was also blended in, highlighting the elegance of the Alvarinho and toning down the rusticity of the Vinhão.

Today, we include the Alvarelhão grape variety, reviving an indigenous and ancestral grape variety linked to the tradition of wine production in the Vinho Verde Region. Alvarelhão gives *Oppaco* a delicate color, with nuances of vibrant red fruit, completing its mosaic of taste with expertise.

We named this wine *Oppaco*, meaning 'opaque', to mark Soalheiro's venture into the world of red wine.

REGION IG Minho

GRAPE VARIETIES Alvarelhão (40%),

Vinhão (30%) and Alvarinho (30%)

ALCOHOL 12% vol.

TOTAL ACIDITY (g/dm³) 5.8

RESIDUAL SUGAR Dry

pH 3.44

VOLATIL ACIDITY (g/dm³) 0.57

TERROIR

Soalheiro Oppaco was born from the unique combination of different terroirs and three emblematic grape varieties from the Vinho Verde Region. The grapes of the red varieties come from older vines, which allow for a more balanced ripening. The cool nights during the grape ripening season, as well as the granite soils of these terroirs, contribute to the structured and elegant character of this new style of red wine from the Vinho Verde Region.

VINIFICATION

Soalheiro Oppaco represents a real innovation, being a unique blend of two red grape varieties typical of the Vinho Verde region, Alvarelhão (40%) and Vinhão (30%), and the main variety of the Monção and Melgaço sub-region, Alvarinho (30%).

In the Minho region, the Vinhão variety expresses itself in a very interesting way, particularly due to its high concentration of tannins and color. We combine this variety with Alvarinho and Alvarelhão to produce a softer, more elegant wine.

The red grapes are destemmed in their entirety and undergo a pre-fermentation maceration in the stone tank for 24 to 48 hours. During fermentation, the grapes are gently foot trodden to avoid excessive extraction of tannins.

At the end of the alcoholic fermentation, both the Vinhão and the Alvarelhão are transferred to vats to finish the malolactic fermentation.

After malolactic fermentation, the wine is aged in different containers for 12 months: part of the blend is aged in a stainless steel vat, another part in a 12L French Foudre and another part in different French oak barrels.

The Alvarinho ferments without maceration in a stainless steel vat, where it ages on its fine lees.

TASTING NOTES

Soalheiro Oppaco has a bright ruby color. On the nose, it reveals aromas of fresh red fruit with hints of spices that enrich the aroma and spark curiosity. The palate is structured, fresh and elegant, with a strong acidity and persistent tannins.

Soalheiro Oppaco has the same potential to age in the bottle as our white wines.

FOOD SUGGESTIONS

Soalheiro Oppaco is a wine that harmonizes with a wide variety of flavours. From fatty fish, cheeses, white meats (duck, turkey, chicken) and red meats (goat, lamb and other game dishes).

It also goes perfectly with lamprey - a delicacy from Minho.

Consumed at the correct temperature (16 °C) it reveals its elegant, concentrated profile and lively acidity, making it a perfect wine for all occasions.