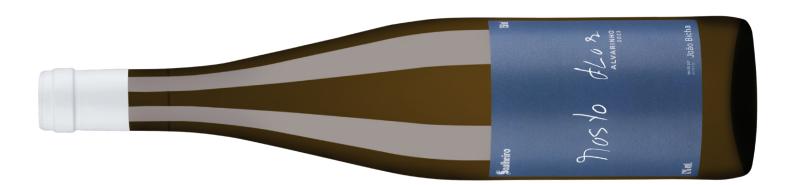**Soalheiro**

SOALHEIRO MOSTO FLOR 2023

Mosto Flor is a wine made from the first drops that flow from the Alvarinho grapes before pressing. An idea that came from our team, which we developed in the Innovation Cellar and that resulted in 50 hand written interpretations of a single label, a tribute to the knowledge and contribution of each person who works to continue the Soalheiro dream. A label by each of us, a story written by everyone.

TERROIR

Alvarinho grapes are influenced by a unique microclimate. The sub-region of Monção and Melgaço is protected by surrounding mountains that provide conditions in which the rain, temperature and number of sunlight hours are the most appropriate for the best maturation of the Alvarinho grape variety. These weather conditions that occur during the ripening period of the grapes, are often associated with the microclimate of Monção and Melgaço, where hot days alternate with cold nights, thus allowing a balance between the conservation of fresh and fruity aromas of the grape and a vibrant acidity.

VINIFICATION

Mosto Flor, as its name suggests, is a wine made from must obtained without pressing, also known as "lágrima". This must, the result of the normal pressure that exists between the grapes when they are introduced into the press, is separated, decanted and fermented in stainless steel tanks and small barrels – after 3 provisional batches were made, the final batch was voted on by the entire Soalheiro team.

TASTING NOTES

Mosto Flor is an aromatic wine, vertical and pure. In the nose it is intense and direct, without much width of aroma, but very precise, which shows well one of the dimensions of Alvarinho when there is no contact with the skins. In the mouth it's fresh and very sharp.

REGION Monção and Melgaço, Vinho Verde DOC

GRAPE VARIETIES Alvarinho

ALCOHOL 12% vol.

TOTAL ACIDITY (g/dm³) 6.5

RESIDUAL SUGAR Dry

pH 3.43

VOLATILE ACIDITY (g/dm³) 0.46

FOOD SUGGESTIONS

It goes well with light dishes such as fish and cooked vegetables.