

# SOALHEIRO REVIRADO 2022



*Revirado* is an Alvarinho born on the slopes of the mountains surrounding Portugal's northernmost territory. It fermented and was turned around with altitude lees in spin barrels. There is still something else we could write about this wine, but the best thing is to discover it in the glass.

## TERROIR

The Alvarinho grapes used in *Revirado* come from a specific selection of small vineyards planted in granite soil, at an altitude of about 400 meters, in the sub-region of Monção and Melgaço. The higher the vineyards are, the fruity side of Alvarinho is replaced by acidity and mineral notes. The plots are chosen due to the minerality and lower fertility of the soil, leading the roots of the Alvarinho vines to sink deeper into the mountainside to find nutrients.

## VINIFICATION

The altitude Alvarinho fine lees are selected and placed in a spin barrel where they ferment. The pronounced turbidity of the must causes the fermentation of more closed aromas, so we have to turn the lees very often, hence the name "Revirado". The spin barrel allows a total *batonnage*, being able to fully mix the lees and keep them in constant contact with the wine, so that the reduction of fine lees during fermentation is mitigated and a very delicate and mineral wine is born.

## TASTING NOTES

*Revirado* is a complex, engaging wine, which at first is strange and then it grows on you. In the nose, the closed aroma resembles burnt matches, showing the profile of an Alvarinho with some reduction. In the mouth, this wine has a pronounced mineral profile due to the salinity that is felt given its origin in altitude vineyards, and a singular complexity amplified by the ageing in oak barrels.

## FOOD SUGGESTIONS

*Revirado's* profile goes well with smoked and grilled fish or a salad with sea salt. This wine is an excellent combination with oysters and shellfish.

**REGION** Melgaço and Melgaço, Vinho Verde DOC

**GRAPE VARIETIES** Alvarinho

**ALCOHOL** 12% vol.

**TOTAL ACIDITY** (g/dm<sup>3</sup>) 6.3

**RESIDUAL SUGAR** Dry

**pH** 3.34

**VOLATIL ACIDITY** (g/dm<sup>3</sup>) 0.44