

# SOALHEIRO SAUVIGNON BLANC & ALVARINHO 2024



*Soalheiro Sauvignon Blanc & Alvarinho* is a result of our dedication to the region's enormous potential. After our success with Pinot Noir, we decided to explore what expressions of Sauvignon Blanc could grow in our territory. This resulted in a Sauvignon Blanc unique to our region, different from its expressions in France and New Zealand. Its excellent adaptation to our Minho terroir makes the varietal a reliable partner of Alvarinho in this blend. Its expressive bouquet perfectly complements Alvarinho's roundness on the palate.

**REGION** IG Minho

**GRAPE VARIETIES** Sauvignon

Blanc, Alvarinho

**ALCOHOL** 12,5% vol.

**TOTAL ACIDITY** (g/dm<sup>3</sup>) 5.5

**RESIDUAL SUGAR** Dry

**pH** 3.21

**VOLATIL ACIDITY** (g/dm<sup>3</sup>) 0.40

## TERROIR

The terroirs of our region hold enormous variety and potential that remain to be fully explored. This wine showcases the beauty of Alvarinho from Monção and Melgaço, where it benefits from hot days and cool nights. It is also an excellent expression of Sauvignon Blanc under oceanic influence, as these vines are located on the Atlantic part of Minho region. Here the Sauvignon Blanc benefits from a fresh climate and granitic soils, avoiding over-maturity.

## VINIFICATION

The grapes are harvested by hand and pressed, then gently decanted. Sauvignon Blanc and Alvarinho ferment in separate stainless-steel vats at a low temperature before blending. Fermenting them separately ensures a wine that is aromatic, with the vegetable hints of Sauvignon Blanc and the mineral finish of Alvarinho.

## TASTING NOTES

The wine has a pale-yellow colour. On the nose it shows aromas of green apple and asparagus, inherent to Atlantic Sauvignon Blanc, and more intense aromas of fruit, characteristic of the Alvarinho variety. On the palate it reveals fresh and pleasant vegetal flavours with a mineral finish.

## FOOD SUGGESTIONS

*Sauvignon Blanc & Alvarinho* pairs exceptionally well with fish, shellfish, poultry, and white meats, as well as Asian and Mediterranean gastronomies. The unique primary flavours of Atlantic influenced Sauvignon Blanc also make it a great complement for grilled vegetables, such as asparagus and zucchini, or more complex dishes like a vegetable lasagne.