

# SOALHEIRO 9% ALVARINHO 2024



*Soalheiro 9%* is an Alvarinho with a sweetness different from the classic concept of sweet wines. It demonstrates that wines with low alcohol can have just as much character and elegance as high alcohol wines. With residual sugar and lively acidity, *Soalheiro 9%* expresses the territory's potential to produce natural sweet wines without over-ripening, where the essential fruit flavours and youthfulness of Alvarinho are not lost. This wine finds inspiration in the Riesling of Mosel, Germany, adding the unique touch of Alvarinho from Melgaço.



## TERROIR

The Alvarinho grapes used in *Soalheiro 9%* come from several small vineyards planted in granite soil at an altitude of 100 to 200 meters. The plots are located in a very particular microclimate of Monção and Melgaço region created by the surrounding mountain range. This mountain protection fosters a perfect harmony between the rainfall, temperature, and sunshine hours required to achieve the optimal ripeness of the grapes.



## VINIFICATION

The grapes are harvested by hand when they reach the desired level of freshness, but without over-maturation, as *Soalheiro 9%* is not a late-harvest wine. The must is obtained by the pressing of whole grapes, then it is decanted and fermented at a low temperature. Fermentation takes place in stainless steel but does not reach completion. This leaves the wine with a precise balance between sweetness and acidity, as well as a refreshingly low level of alcohol.



## TASTING NOTES

*Soalheiro 9%* has a lemon-yellow colour and an aromatic profile dominated by citrus and ripe tropical fruits. The flavour is distinguished by an unusual balance between the acidity, sweetness, and low 9% alcohol concentration.

**REGION** IG Minho

**GRAPE VARIETIES** Alvarinho

**ALCOHOL** 9% vol.

**TOTAL ACIDITY** (g/dm<sup>3</sup>) 5.7

**RESIDUAL SUGAR** (g/L) 44.6 | Sweet

**pH** 3.25

**VOLATIL ACIDITY** (g/dm<sup>3</sup>) 0.42



## FOOD SUGGESTIONS

Naturally, this wine is excellent at the end of a meal, on its own or paired with a sweet dessert. The balance between acidity and residual sugar, however, means it especially shines alongside something more savoury, such as foie gras or a strong, salty cheese.