

# SOALHEIRO GERMINAR LOUREIRO VINHAS VELHAS 2022



On the way to the sub-region of Monção and Melgaço is Valença and, just before entering this territory where Alvarinho originates, we come across Monte do Faro. Two wine territories, Alvarinho and Loureiro, divided by a mountain that allows (Loureiro) and closes (Alvarinho) the Atlantic influence. The *Soalheiro Germinar* vineyard is more than 30 years old and is located on a small plot that produces Loureiro grapes in small quantities, but with a very particular floral aroma, strong acidity and a concentration of mineral flavors that are different from the usual, making it very gastronomic.

## TERROIR

*Soalheiro Germinar* is made with Loureiro grapes from a vineyard more than 30 years old, planted at the western foot of Monte do Faro in Valença on the left bank of the River Minho, an area of choice for the Loureiro variety, where the Atlantic influence is felt, marking the minerality of the wine and allowing the variety's soft floral aromas to emerge.

## VINIFICATION

The grapes are harvested by hand. After pressing, the must is clarified before fermentation. Fermentation takes place in a stainless steel vat at a low temperature and in two egg-shaped tanks in our *Cave da Inovação*, one made of stainless steel and the other of cement, so that the final blend, due to the constant *bâttonage* on the fine lees, transmits complexity and persistence of taste that is greater than what is normally found in this grape variety.

## TASTING NOTES

Bright lemon yellow color with an elegant aroma marked by mineral and floral notes. The taste is dry and fresh, revealing the elegant side of the Loureiro variety, which always has a persistent acidity.

## FOOD SUGGESTIONS

*Soalheiro Germinar* is precise and elegant, pairing perfectly with Mediterranean cuisine, fish and seafood, but also with Asian cuisine and ceviches.

**REGION** IG Minho

**GRAPE VARIETIES** Loureiro

**ALCOHOL** 12.5% vol.

**TOTAL ACIDITY** (g/dm<sup>3</sup>) 5.8

**RESIDUAL SUGAR** Dry

**pH** 3.16

**VOLATIL ACIDITY** (g/dm<sup>3</sup>) 0.50