



Soalheiro Alvarinho 2014

The first Alvarinho label in Melgaço

Harvest	2014
Variety	Alvarinho
Sub-Region	Monção e Melgaço
DOC	Vinho Verde Alvarinho
Alcohol	12,5 % vol.
Total Acidity	6.1 g/dm ³
Residual Sugar	dry
Volatile Acidity	0.32 g/dm ³
pH	3.30

Vineyard: the Alvarinho grapes used in the Soalheiro came from several small vineyards planted in granite soil between 100 and 200 meters and located in a very particular microclimate. Melgaço region, the northern point of Portugal, is protected by a range of mountains that create the perfect conditions of rainfall, temperature and number of hours of sunshine needed to the better ripeness of the Alvarinho grapes. The brand name – Soalheiro - arises from the excellent sun exposure of the vineyards bearing the same name - a sunny place.

Soalheiro 2014 is a classic with a precise profile, aromatic sobriety and great elegance of taste, with a perfect balance between the minerality and the passionate flavor. The climatic conditions of 2014 allowed a very elegant aroma, mineral and tropical, with a good balance of taste, fresh and intense, anticipating a good ability to evolution in the bottle.

The moderate temperatures during maturation (July and August) favored the aromatic concentration and moderate alcohol levels associated with a well-balanced acidity in the grapes. As usual we harvest soon in September to maintain freshness in the Alvarinho grapes and this strategy has been very important in this particular vintage, because of the rain that occurred in the end of the month and October. **Soalheiro 2014 – A classic and elegant vintage.**

Wine: the grapes are harvested manually in boxes of small capacity and carried to the cellar in a short space of time. After the pressing and the before fermentation with controlled temperature, the must was decanted during 48 hours at low temperature. The objective of vinification is to obtain an Alvarinho Soalheiro that concentrates the quality of the grapes and that allows to a good evolution the bottle.

Personality: citrus colour, aroma reveals a classic Alvarinho Soalheiro, intense and tropical with mineral notes. **Soalheiro 2014 shows a precise profile, aromatic sobriety and great elegance of taste, with a perfect balance between the minerality and the passionate flavor.**

Gastronomy: ideal as an aperitif or to accompany seafood dishes, fish or poultry dishes.

