

Soalheiro Primeiras Vinhas 2013

Harvest	2013
Variety	Alvarinho
Sub-Region	Monção e Melgaço
DOC	Vinho Verde Alvarinho
Alcohol	13,0 % vol.
Total Acidity	5,4 g/dm ³ in tartaric acid
Residual Sugar	dry
Volatile Acidity	0.30 g/dm ³ in acetic acid
pH	3,33



Vineyard: the grapes are produced with the concept of organic viticulture and harvest by hand from the old vines with more than 30 years at Quinta de Soalheiro, the First Vines “Primeiras Vinhas”.

The microclimate that influences the production of Alvarinho grapes is very particular. 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.

2013 – a special harvest – the purity of Alvarinho fruit with a perfect balance between the minerality and the passionate elegant flavor.

The weather condition in July and August, very dry and hot but with cold nights, induce a very good quality harvest with a slow ripening that maintains the alcohol in moderate levels because of the water stress in the soil, but balance the acidity due to the daily temperatures.

Soalheiro Primeiras Vinhas 2013 is mineral, elegant and with a distinct flavour persistency that reveal the potential of the first Alvarinho vines planted at Quinta de Soalheiro.

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. Fermentation essentially takes place in stainless steel vats at a very low temperature (only 15% of the total volume ferments in used oak barrels), and fine sediments is kept until the beginning of May.

Personality: citrus colour, elegant and full flavour that grows in the glass, becoming increasingly persistent. The flavour is full bodied, fresh and complex with great final complexity.

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