

Soalheiro Espumante Bruto Rosé



The grapes, Touriga Nacional (red grape) and Alvarinho (white grape), used in the Soalheiro are produced in vineyards that promote a balance between sugars and acids perfect for making sparkling. 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 required for a slow and balanced maturation for making sparkling with good quality.

Producer
Soalheiro

Vinification

The improvement of a sparkling from Alvarinho and Touriga Nacional requires careful selection of grapes. The resulting must from this selection ferments with controlled temperature, yielding the base wine for sparkling. This wine suffers in the bottle a second fermentation. The stage in the cellar with low and constant temperature for several months allows this sparkling to show all the elegance of Alvarinho and the structure of Touriga Nacional. Finished this phase of fermentation and aging, we proceed to the disgorging, operation that allows the elimination of existing yeast in the bottle and replace the provisional metal stopper for the typical sparkling cork.

Grape Varieties	Alcohol (%)
<i>Alvarinho, Touriga Nacional</i>	<i>12.5</i>
pH	Total Acidity (g/dm³)
<i>3.23</i>	<i>6</i>
Volatile Acidity (g/dm³)	
<i>0.3</i>	

{ The values are approximate }

Tasting Notes

With pink salmon colour, fine and persistent bubbles. The aroma is elegant and delicate. The flavour is persistent and very long with a beautiful complexity.

Food Suggestions

Very versatile with a wide range of cuisine. It is ideal as an aperitif or to accompany roast cooking meal.