

Soalheiro Espumante Bruto Alvarinho



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.

Producer
Soalheiro

Region
Melgaço, Monção

Vinification

The improvement of a sparkling from Alvarinho 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. 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

Alvarinho

pH

3.32

Total Acidity (g/dm³)

6.1

Volatile Acidity (g/dm³)

0.27

Residual Sugar

Brut

{ The values are approximate }

Tasting Notes

Yellow citrus colour, fine and persistent bubbles. The aroma of the fruit reveals Alvarinho grape, showing a good balance between acidity and alcohol. The flavour has mineral notes, persistence and good complexity.

Food Suggestions

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