

Soalheiro Espumante Bruto Barrica 2017



The Soalheiro Espumante Bruto Barrica ferments and age in used oak barrels for 12 months before the second fermentation. This aging will give the sparkling wine a more evolutive and intense aroma character, as well as a higher flavor and more persistent texture. The permanence in the winery at the low and constant temperature for 36 months allowed this sparkling wine to show all the elegance of the Alvarinho variety in a perspective of greater complexity and less fruit.

Producer
Soalheiro

Region
Melgaço, Monção

Vinification

The elaboration of a sparkling wine from the Alvarinho grape variety demands a careful selection of the grapes. Our tradition was based on the neutral fermentation in stainless steel to obtain the base wine with more fruit intensity. The Soalheiro Espumante Bruto Barrica ferments and age in used oak barrels for 12 months before the second fermentation. This aging will give the sparkling wine a more evolutive and intense aroma character, as well as a higher flavor and more persistent texture.

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Grape Varieties
Alvarinho

Alcohol (%)
12.5

pH
3.4

Total Acidity (g/dm³)
6.2

Volatile Acidity (g/dm³)
0.32

Residual Sugar
Brut

{ The values are approximate }

Tasting Notes

It has an intense yellow color, a fine, persistent bubble. The aroma reveals tertiary and vanilla aroma, denoting a good balance between acidity and alcohol. The taste presents persistence, complexity, but at the same time elegance.

Food Suggestions

Very versatile accompanying a great diversity of gastronomy. Clearly a sparkling for meat or intense gastronomy.