

Soalheiro

SOALHEIRO AG.HORA 2019

Soalheiro Ag.hora is about people! Being inspired by the oldest winemaking tradition this wine is a result of a desire to welcome new ideas at Soalheiro and create a unique wine through sharing cultures and knowledge between young Georgians and the team of Soalheiro. Ag.hora, in its core, is our belief that people with passion can create innovative, different, unique results through sharing culture, knowledge and experience. The name Ag.hora is a merge of two Portuguese words: "agora" and "hora", meaning "now" and "time" because this wine is a result of our mindset that the "time for difference is now".



Region

Monção and Melgaço, Vinho Verde DOC

Alcohol (%)

12

Total Acidity (g/dm³)

4.9

Residual Sugar

Dry

Grape Varieties

Alvarinho

pH

3.52

Volatile Acidity (g/dm³)

0.54

FOOD SUGGESTIONS

Soalheiro Ag.hora is a distinct wine with a strong character perfect to accompanied by food. It certainly prefers heartier plates such as fatty fish dishes, lamb, duck, roasted chicken, mature cheeses, and anything in a walnut sauce or with mushrooms, such as a nice risotto.

TASTING NOTES

This wine has a gold-yellow colour. The aroma is different because of the skin contact and the flavour elegant with tannins on the palate.

TERROIR

The Alvarinho grapes are influenced by a unique microclimate, receiving the perfect rainfall, temperature, and sunshine conditions. This is thanks to a range of mountains that protects Monção and Melgaço from the Atlantic influence. The soils are granite, and the grapes are grown using practices that support biodiversity and the viticultural ecosystem, promoting environmental sustainability.

VINIFICATION

The vinification is inspired by a Georgian style of winemaking. Alvarinho grapes are hand-harvested, partially destemmed and gently foot-treaded. The wine is wild-fermented in Terracotta followed by a period of three months of skin maceration before it is carefully pressed in a vertical press. The wine obtained from the press is aged in old oak barrels.