

Soalheiro

SOALHEIRO ESPUMANTE BRUTO ROSÉ

Our *Espumante Bruto Rosé* evolved from a curiosity to discover the best expression of Touriga Nacional in our Territory. Typically known for bold red wines in Douro Valley, Touriga Nacional does not have the same characteristics when grown in Monção and Melgaço. After some experimentation, we discovered that Touriga Nacional reaches its best potential in our region in the form of rosé. By combining this famous Portuguese varietal with Alvarinho, and later Pinot Noir, we have crafted a sparkling rosé that is light, fresh, and expressive of our Territory.



Region
Minho IGP

Alcohol (%)
12.5

Total Acidity (g/dm³)
6

Residual Sugar
Brut

Grape Varieties
Alvarinho, Touriga Nacional,
Pinot Noir

pH
3.23

Volatile Acidity (g/dm³)
0.3

FOOD SUGGESTIONS

This is a light and fresh sparkling rosé that is perfect as an aperitif or to toast with friends. It is also an excellent companion for lighter dishes, such as salads, delicate cheeses, shellfish, or sushi.

TASTING NOTES

Soalheiro Espumante Bruto Rosé has a pink salmon colour with fine and persistent bubbles. On the nose it is elegant and delicate with notes of fruit. The flavour is complex and persistent, with a freshness and minerality that refresh the palate.

TERROIR

Touriga Nacional and Alvarinho grow in vineyards that promote a delicate balance between sugar and acidity, perfect for making sparkling wines. They are harvested from several small vineyards planted in granite soil between 100 and 200 meters in altitude in the Monção and Melgaço region, the northernmost point of Portugal. This high altitude allows for the needed freshness while maintaining the grapes' aromatic qualities. The surrounding mountain range creates a unique microclimate with the perfect harmony between rainfall, temperature, and number of hours of sunshine required for the slow and balanced maturation of the fruit. The Pinot Noir grapes grow near the Atlantic Ocean. Here the oceanic influence produces a unique expression of Pinot Noir.

VINIFICATION

The production of *Espumante Bruto Rosé* requires careful selection of grapes, looking for the right amounts of sugar and acidity. The three varieties are pressed and then fermented separated, under controlled temperature. The base wine is a blend of the three. This wine is then bottled, undergoing a second fermentation in the bottle. It ages for several months in the cellar at a low and constant temperature. During this time, the sparkling develops aromas and flavour that reflect the elegance of Alvarinho and the structure of Touriga Nacional and Pinot Noir. After the secondary fermentation, we disgorge the bottles, eliminating the lees and replacing the temporary metal stopper with a special sparkling wine cork.