



## SOALHEIRO GERMINAR LOUREIRO VINHAS VELHAS (OLD VINES) 2021

On the way to Monção and Melgaço, the birthplace of Alvarinho, you will pass through Valença. Here, just before entering our region, lies Monte do Faro. Two wine territories, one of Alvarinho and one of Loureiro, divided by a mountain- a mountain that opens Loureiro, but closes Alvarinho, to the influences of the Atlantic. The chosen vineyard for Soalheiro Germinar is over 30 years old and is located in a small parcel that produces low quantities of Loureiro grapes. The grapes have a particular floral aroma, marked acidity, and a concentration of unique mineral flavours, making a very gastronomic wine.



**Region**  
Vinho Verde DOC

**Alcohol (%)**  
11.5

**Total Acidity (g/dm3)**  
7.5

**Residual Sugar**  
Dry

**Grape Varieties**  
Loureiro

**pH**  
3.13

**Volatile Acidity (g/dm3)**  
0.43



### FOOD SUGGESTIONS

*Soalheiro Germinar* is crisp and elegant, making it the perfect companion for Mediterranean cuisine, grilled fish, and seafood. Try it with ceviche or Asian cuisines.



### TASTING NOTES

The wine has a bright lemon-yellow colour with floral and mineral aromas. The taste is dry and fresh, revealing the elegance of Loureiro, which always has a lasting, pointed acidity.



### TERROIR

*Soalheiro Germinar* is made from Loureiro grapes from vines that are more than 30 years old. They are planted on the western foot of Monte do Faro in Valença, on the left bank of the Minho River. Here the territory is perfect for Loureiro, where the Atlantic influence is felt, offering a marked minerality while still revealing the soft floral aromas of the varietal.



### VINIFICATION

The grapes are harvested by hand. After pressing, before fermentation, the must is clarified. Fermentation takes place in a stainless steel tank at a low temperature and in two egg-shaped tanks in our Innovation Cellar, one made of stainless steel and the other of cement, so that the final blend, due to the constant *bâtonnage* on fine lees, transmits complexity and taste persistence superior to what we usually find in this varietal.