

## SOALHEIRO AG.HORA LOUREIRO 2021

From a project that started with the challenge of producing a Georgian-style Alvarinho, a new wine was born, with the Loureiro variety, *Soalheiro Ag.hora Loureiro*. The results obtained were positive, the Loureiro variety is more delicate and has adapted very well to fermentation and a longer stage with the skins.

*Ag.hora* wines, at its core, are 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 making a difference is now*”.



**Region**  
IG Minho

**Alcohol (%)**  
11

**Total Acidity (g/dm<sup>3</sup>)**  
6.2

**Residual Sugar**  
Dry

**Grape Varieties**  
Loureiro

**pH**  
3.33

**Volatile Acidity (g/dm<sup>3</sup>)**  
0.4

### FOOD SUGGESTIONS

*Soalheiro Ag.hora Loureiro* is a distinguished wine, with a strong character and perfect to pair food or to be discovered in a wine bar by the glass. Its profile matches oily fish, lamb, duck, roast chicken and cured cheeses. It also pairs well with dishes that include cream sauce or mushrooms, such as a delicious risotto.

### TASTING NOTES

*Soalheiro Ag.hora Loureiro* has been a pleasant Georgian-style surprise. The tannins have become smooth and the wine delicate and elegant, which is something difficult to achieve with this style of winemaking.

### TERROIR

*Soalheiro Ag.hora Loureiro* is made with grapes from Valença, a terroir where the Atlantic influence is felt, where the temperature range is relatively low, thus preserving the typical aromas of this variety.

### VINIFICATION

The winemaking process of *Soalheiro Ag.hora Loureiro* was inspired by the Georgian style. After harvesting the grapes from Loureiro by hand, they were partially destemmed and gently foot-stomped. Inside the Terracottas, the wine was fermented with spontaneous yeasts, remaining in contact with the skins for about three months. Subsequently, it was carefully pressed in a vertical press, returning to being placed in the Terracottas for a stage of at least 4 months, without the skins.