

SOALHEIRO ESPUMANTE PET NAT ALVARINHO 2023



Looking at the sky is the oldest tool in winemaking. Our *Alvarinho Pet Nat* is a sparkling wine inspired in the ancestral method, a wine with natural movement and elegant bubbling.

The vinification process, with little intervention, resorts to the end of the first alcoholic fermentation in bottle, without resorting to *dégorgement* or sugar addition.

Innovation has led Soalheiro to wines that in the past seemed unlikely to experiment with the Alvarinho grape variety. Our Pet Nat confirms the variety's elasticity and proposes the relaxed discovery of a light and youthful sparkling wine. Four labels, one cloud.

TERROIR

Monção and Melgaço region, the most northern point of Portugal, is protected by a range of mountains that create a microclimate with the perfect harmony between rainfall, temperature, and number of hours of sunshine. These conditions allow for the best ripening of Alvarinho.

The Alvarinho grapes for this wine come from several small vineyards planted in granite soil, from 100 to 200 meters in altitude, allowing a strong expression of the characteristics of this grape variety.

VINIFICATION

At the end of alcoholic fermentation, when the wine has about 20 g of residual sugar, it is bottled, where the remaining sugars ferment and gain the typical bubbles of sparkling wine. In this wine, there is no *dégorgement*, so the yeasts responsible for fermentation remain in the bottle. It differs from other sparkling wines as its gas is the result of natural sugar from the first fermentation.

TASTING NOTES

Sparkling wine *Soalheiro Pet Nat Alvarinho* is a fresh and light wine, with a smooth aftertaste, due to a stop in spontaneous fermentation.

FOOD SUGGESTIONS

Sparkling wine *Soalheiro Pet Nat Alvarinho*, due to its profile, does not need pairing. It can be drunk alone, as an appetizer for a conversation between friends, in a late afternoon in a bar. It is also an excellent choice for tasting with roasts and grills.

REGION IG Minho

GRAPE VARIETIES Alvarinho

ALCOHOL 13% vol.

TOTAL ACIDITY (g/dm³) 4.7

RESIDUAL SUGAR Brut

pH 3.49

VOLATIL ACIDITY (g/dm³) 0.36