

SOALHEIRO ALVARINHO (CLÁSSICO) 2024



Soalheiro Alvarinho has the nickname 'Clássico', as it was the first wine ever to be made by the family, back in 1982. Since then, it remains our most classic style of single varietal Alvarinho, with aromatic freshness, intense flavour, and an unusual evolution in the bottle – it is a wine that goes well with any occasion!

TERROIR

Monção and Melgaço, the most northern region of Portugal, is protected by mountains that form a unique microclimate. This allows a perfect marriage between rainfall, temperature, and the number of hours of sunshine needed for the best maturation of Alvarinho grapes. The microclimate in Monção and Melgaço is especially important during ripening, when hot days alternate with cold nights, enabling the development of fresh and fruity aromas and an acidity that is present, but moderate – just the way we like it for our *Soalheiro Alvarinho*.

VINIFICATION

The grapes are harvested by hand. Between pressing and fermentation, the must is clarified at a low temperature. The wine ferments in stainless steel and matures on fine lees before bottling. The objective of vinification is to obtain a wine that showcases the grapes' high quality, resulting in good evolution in the bottle.

TASTING NOTES

Soalheiro Alvarinho has a bright, lemon-yellow colour. This wine is distinguished by its fresh and elegant fragrance, revealing the aromatic complexity of Alvarinho variety. The flavour has intense tropical and mineral notes that balance perfectly with the acidity and moderate alcohol content.

FOOD SUGGESTIONS

Our 'Clássico' has the elegance to make an excellent aperitif or complement lighter-flavoured dishes. It pairs well with foods such as seafood, grilled fish, white meats, matured cheeses, smoked meats, or Asian and Mediterranean gastronomies.

REGION Melgaço and Monção,
Vinho Verde DOC

GRAPE VARIETIES Alvarinho

ALCOHOL 12.5% vol.

TOTAL ACIDITY (g/dm³) 6.7

RESIDUAL SUGAR Dry

pH 3.10

VOLATILE ACIDITY (g/dm³) 0.39