



SOALHEIRO ESPUMANTE PET NAT ALVARINHO 2021

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.



Region
IG Minho

Alcohol (%)
12

Total Acidity (g/dm3)
5.1

Residual Sugar
Brut

Grape Varieties
Alvarinho

pH
3.51

Volatile Acidity (g/dm3)
0.56



FOOD SUGGESTIONS

Sparkling wine *Soalheiro Pet Nat Alvarinho 2020*, 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.



TASTING NOTES

Sparkling wine *Soalheiro Pet Nat Alvarinho 2020* is a fresh and light wine, with a smooth aftertaste, due to a stop in spontaneous fermentation.



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.