

# SOALHEIRO ALMA

## THE PUR TERROIR LOUREIRO 2024



Alma Loureiro was born from a simple and demanding desire: to create a wine that speaks truthfully of the grape variety and the place where it is born.

Alma Loureiro grapes grow in the cooler areas of the Vinho Verde region, where the influence of the Atlantic Ocean is present in every detail. The granite soils, low in organic matter, shape vineyards of low productivity but great expression. This austere foundation, combined with the constant Atlantic breeze, imbues the wine with intense freshness, vibrant acidity, and precise salinity. The result is a tense, direct Loureiro with an aromatic profile full of energy and identity.

### TERROIR

Alma Loureiro originates on the left bank of the Minho River, in Valença, in the extreme north of the Vinho Verde region. This area exemplifies the perfect combination of three key factors: granite soils, an Atlantic climate, and moderate altitude. The vineyards lie on gentle slopes with good sun exposure, constantly refreshed by the influence of the Atlantic Ocean. In this unique climatic and geological setting, Loureiro reveals its authentic character: floral, citrusy, fresh, and textured. It is a terroir that does not impose but guides – one that, rather than overpowering the grape variety, amplifies its identity.

### VINIFICATION

The grapes are hand-picked at their ideal point of ripeness, then gently whole-pressed in a delicate process that avoids unwanted extraction. After pressing, the must undergoes cold static decantation for 48 to 72 hours. This slow process takes place at 14° to 16°C in stainless steel tanks, where precise temperature control preserves Loureiro's full aromatic expression. Once fermentation is complete, the wine remains on fine lees for a minimum of six months.

### TASTING NOTES

When tasting, the nose reveals a vibrant freshness, expressed through a delicate yet precise aromatic profile. Clean floral notes emerge – white-petaled flowers, orange blossom, and jasmine – accompanied by fruit aromas such as green apple, Rocha pear, and subtle hints of tangerine.

### FOOD SUGGESTIONS

This Loureiro, with its crisp acidity and elegant aromatic profile, invites convivial moments at the table through its freshness and versatility. It pairs beautifully with simple, fresh seafood – grilled shrimp or natural oysters – where its subtle salinity echoes its Atlantic origins. Surprisingly adaptable, it also complements vegetarian proposals: green leafy salads with citrus, dishes based on fresh herbs, roasted vegetables, or soft cheeses with a touch of acidity.

**REGION** Vinho Verde DOC

**GRAPE VARIETIES** Loureiro

**ALCOHOL** 12% vol.

**TOTAL ACIDITY** (g/dm<sup>3</sup>) 6.4

**RESIDUAL SUGAR** Dry

**pH** 3.15

**VOLATILE ACIDITY** (g/dm<sup>3</sup>) 0.39