

Soalheiro Mineral Rosé 2025



With its elegance and minerality, this Soalheiro is a wine for everyone - of every age and gender - and for many occasions, and we hope that its consumers will find that special moment to celebrate with the Soalheiro Mineral Rosé. We want to be part of those special moments. The Soalheiro Mineral Rosé can be enjoyed as an excellent relaxing aperitif, because it is very in line with the current trend of consuming wine by the glass. It is also a perfect addition to lighter dishes such as salads, fish or shellfish. One of the main goals of Soalheiro is to produce "wines that offer drinking pleasure", because we believe in quality and the step towards appreciating wines with a more moderate alcohol content. This Soalheiro Mineral Rosé owes its tenacity to Pinot Noir and its elegance to Alvarinho, with an average alcoholic strength of 12.5%

Soalheiro Mineral Rosé combineert niet alleen twee druivenrassen, maar ook twee unieke terroirs. De Alvarinho komt van percelen op grote hoogte in Monção en Melgaço, waar de druiven beschut zijn tegen invloeden van de oceaan en dus een opvallende rijpheid halen. De Pinot Noir is afkomstig van wijnstokken in het Atlantische gebied van de Minho-regio. De wijn dankt zijn opvallende mineraliteit aan de granietbodem, maar ook aan de verrassende manier waarop de Pinot Noir zich heeft aangepast aan de Atlantische invloeden, waardoor een schitterende frisheid ontstaat.

Producer	Soalheiro
Region	Vinho Verde
Volume	75.0 cl.
Grape Variety	Alvarinho 70% and Pinot Noir 30%
Drinking window	2026-2029
Alc.	11.5%
Vinificatie	in stainless steel
Rijping	in stainless steel

13.60 €