



Soalheiro Nature 2023

This wine reflects the "Pur Terroir" of Monção and Melgaço – the northernmost point of Portugal and the origin of Alvarinho. It is 100% Alvarinho grape produced without the addition of sulphites. This wine has an intense gold-yellow colour. The aromas are full of minerality and fruit. The flavour is complex with citrus fruit and floral notes, . Soalheiro Nature boasts mouth-watering acidity, but also a soft and round texture from the complete malolactic fermentation. The finish is long and intense. If the lees are stirred before serving the wine will have even more volume in the mouth.

Producer	Soalheiro
Region	Vinho Verde
Volume	75.0 cl.
Grape Variety	Alvarinho
Drinking window	2025-2029
Alc.	11.5%
Vinificatie	Alvarinho grapes are hand-harvested from the Soalheiro vineyards. The wine is fermented in stainless steel without the addition of sulphites and, following alcoholic fermentation, it undergoes a complete malolactic fermentation. This ensures the wine's stability. Soalheiro Nature is bottled unfiltered, leaving some sediment. This deposit plays an essential role in protecting the wine from oxidation and allowing it to age gently.
Rijping	-

18.30 €