



Soalheiro Terramatter (1,5l) 2019

The grapes for this Terramatter come from the first organic vineyards of Soalheiro. The intention is to eventually convert the entire estate. However, the difference between Terramatter and the classic Soalheiro comes mainly from the difference in vinification and the time of harvest. Elaborated by one of the best winemakers of the region Luis Cedeira, Soalheiro (a sunny place) is a family estate established in the region since 1974 and the 4th generation. It works in organic agriculture on a granite soil. This wine is made from a selection of parcels of old vines planted between 150 and 250 m of altitude. The wine is aged on lees with malolactic fermentation to give more richness to the wine. This wine is full of flavor, smooth and complex with a fresh and vibrant vegetal taste at the end, mainly due to the early harvest and partial malolactic in chestnut barrels . It is a Soalheiro that can be interpreted both as a return to the origins and as a vision of the future. Ideal as an aperitif or to be served with seafood, fish or poultry dishes.

Producer	Soalheiro
Region	Vinho Verde
Volume	150.0 cl.
Grape Variety	Alvarinho
Drinking window	2025-2026
Alc.	12.5%
Vinificatie	The grapes for this Terramatter come from Soalheiro's first organically grown vineyards. The intention is to eventually convert the entire estate. However, the difference between Terramatter and the classic Soalheiro comes mainly from the difference in vinification and harvest timing. The grapes for Terramatter are picked earlier and the resulting wine undergoes partial malolactic fermentation on chestnut wood casks.
Rijping	in inox, bottling without filtration



VAT: BE0475637718
The Portugal Collection
Begijnhof 28
B- 3800 SINT-TRUIDEN
+32 477 459 644