



## Soalheiro Alvarinho 2024 Magnum

Soalheiro produces great Alvarinho every year, delivering a nice richness underpinned by wonderful freshness resulting in a very complex wine. Irresistible when young but all the more fascinating after 5 to 10 years in bottle. The hot days and cold nights keep the grapes fresh and fruity with a present but moderate acidity. It is an intense, elegant wine with volume. A classic of the Soalheiro range. The Alvarinho brings an aromatic freshness with mineral notes.

Producer	Soalheiro
Region	Vinho Verde
Volume	150.0 cl.
Grape Variety	Alvarinho
Drinking window	2025-2033
Alc.	12.5%
Vinificatie	After pressing and before fermentation at controlled temperature, the must is decanted for 48 hours at low temperature. The objective of the vinification is to obtain an Alvarinho that concentrates the quality of the grapes and allows a good evolution of the bottle.
Rijping	in stainless steel

35.09 €