



# Soalheiro Espumante Bruto Alvarinho

Het koele noorden van Portugal leent zich uitstekend tot het maken van bubbels. Soalheiro gebruikt daarvoor uiteraard Alvarinho, dé druif waarmee ze synoniem zijn en die in de regio de meest complete wijnen oplevert. Ze hanteren daarbij de méthode traditionnelle en geven de wijn voldoende tijd om op de gistresten te rijpen. Zo krijg je fijne bubbels mét inhoud.

This wine has a lemon yellow colour with fine and persistent bubbles. The aromas are characteristically Alvarinho - fruity and fresh. On the palate there are notes of minerality, with nice complexity and a lasting finish. The mouthfeel shows a delicate balance between acidity and alcohol.

Producer	Soalheiro
Region	Espumante
Volume	75.0 cl.
Grape Variety	Alvarinho
Drinking window	2025-2027
Alc.	12.5%
Vinificatie	The creation of a sparkling from the Alvarinho variety first requires a careful selection of grapes with the right level of acidity. The grapes are pressed, and the resulting must ferments under controlled temperature, yielding the base wine. Following the traditional method of sparkling wine production, the wine undergoes a second fermentation in the bottle. In the cellar, the wine ages in constant low temperature for several months, developing a sparkling wine that showcases all the elegance of Alvarinho. Following the second fermentation they proceed to the disgorging, where they eliminate the yeast in the bottle and replace the provisional metal stopper for a traditional sparkling cork.



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temperature.

19.99 €