



Soalheiro Granit 2024

Soalheiro Granit reveals a more mineral profile of Alvarinho. It is an Alvarinho that comes from a specific selection of vineyards planted at more than 300 meters above sea level, revealing the minerality that connects the soil of granitic origin of the "Monção and Melgaço" terroir and the Alvarinho. The grapes for this Soalheiro cuvée come from higher plots, the grapes ripen significantly slower and we can produce wines with a very nice acidity that also have a very mineral taste. 2018 will be the fourth year of this alternative Soalheiro cuvée. The first releases have been a huge success and have been offered to the best tables in our country. In the region of Monção and Melgaço, hot days alternate with cold nights, which allows to keep fresh and fruity aromas with a present but moderate acidity, as we like it for the Alvarinho.

Producer	Soalheiro
Region	Vinho Verde
Volume	75.0 cl.
Grape Variety	Alvarinho
Drinking window	2025-2030
Alc.	12.5%
Vinificatie	After pressing and before fermentation at controlled temperature, the must is decanted for 48 hours. Fermentation takes place in stainless steel tanks at a higher temperature than the usual white wines.
Rijping	It is stirred and aged on fine lees in stainless steel.

17.42 €