



Soalheiro - Mineral Rosé 2024

With its elegance and minerality, this Soalheiro is a wine for everyone - of every age and gender - and for many occasions, and we hope that its consumers will find that special moment to celebrate with the Soalheiro Mineral Rosé. We want to be part of those special moments. The Soalheiro Mineral Rosé can be enjoyed as an excellent relaxing aperitif, because it is very in line with the current trend of consuming wine by the glass. It is also a perfect addition to lighter dishes such as salads, fish or shellfish. One of the main goals of Soalheiro is to produce "wines that offer drinking pleasure", because we believe in quality and the step towards appreciating wines with a more moderate alcohol content. This Soalheiro Mineral Rosé owes its tenacity to Pinot Noir and its elegance to Alvarinho, with an average alcoholic strength of 12.5%

Soalheiro Mineral Rosé is not only two grape varieties, but also two unique terroirs. The Alvarinho comes from high altitude plots in Monção and Melgaço, where the grapes are sheltered from ocean influences and thus reach a promising ripeness. The Pinot Noir comes from vines in the Atlantic area of the Minho region. Thanks to the minerality of the granite soil, but also to the surprising way in which the Pinot Noir has adapted to the Atlantic influences, the wine has a great freshness.

Producer	Soalheiro
Region	Vinho Verde
Volume	75.0 cl.
Grape Variety	Alvarinho 70% and Pinot Noir 30%
Drinking window	2025-2028
Alc.	11.5%
Vinificatie	in stainless steel
Rijping	in stainless steel

16.46 €