

SOALHEIRO

Allo Loureiro-Alvarinho

www.soalheiro.com



VARIETALS	70% Loureiro, 30% Alvarinho
VINTAGE	2021
REGION	Minho, Vinho Verde, Portugal
TECHNICAL DATA	Alcohol 11% Total acidity 6.3 g/l pH 3.18
APPEARANCE	Yellow and silvery-bright colour.
NOSE	In this blend, the aromas of Alvarinho, full of tropical fruit and structure, contrasts with Loureiro, floral and delicate, resulting in a lively yet elegant white wine.
PALATE	On the palate, the moderately low alcohol content contributes to the wine's balance.
AGEING	The Loureiro and Alvarinho ferment separately in stainless steel, maturing on the lees before blending and bottling.
PAIRING	Allo is perfect as a 'wine by the glass' or as an aperitif, ideal for a sunny day. It also pairs well with seafood, grilled fish, white meats, matured cheeses, Asian and Mediterranean gastronomies.
ORDER CODE	PO46

