


SOALHEIRO

Granit Alvarinho

www.soalheiro.com



VARIETALS	100% Alvarinho
VINTAGE	2023
REGION	Monção and Melgaço, Vinho Verde, Portugal
TECHNICAL DATA	Alcohol 12.5% - Total acidity 6.1g/l - pH 3.31
APPEARANCE	Bright, lemon-yellow colour.
NOSE	Granit exhibiting elegant aromas with more mineral notes.
PALATE	The taste is crisp, dry, and persistent, with more earthy and stony flavours. There is a sensation of saltiness, reflecting the impact of the granite soils on Alvarinho.
AGEING	Fermentation takes place in stainless steel vats at a higher temperature than is usual for white wine (22°C).Bâtonnage and ageing on the fine lees improve the structure.
PAIRING	With mineral flavours and bracing acidity, Soalheiro Granit especially complements Mediterranean cuisine such as seafood, grilled fish, or oven-baked fatty fish. It also pairs well with white and smoked meats, mature cheeses, or delicate Asian dishes such as sushi or dumplings.
RATINGS	4.1 
ORDER CODE	PO0047