SOALHEIRO

Allo Loureiro-Alvarinho

www.soalheiro.com



VARIETALS	70% Loureiro, 30% Alvarinho
VINTAGE	2025
REGION	Minho, Vinho Verde, Portugal
TECHNICAL DATA	Alcohol 11.5% - Total acidity 6.4g/l - pH 3.12
APPEARANCE	Bright, clear lemon yellow.
NOSE	Expressive, dominated by fresh citrus and tropical fruits from the Alvarinho, with delicate floral notes from the Loureiro, resulting in a lively and distinctive wine.
PALATE	Smooth and enveloping entry, balancing sweetness and vibrant acidity. Fresh, light and persistent finish, where Alvarinho gives structure and Loureiro imparts elegant and mineral aromatic distinction.
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.
RATINGS	91pts Robert Parker WINE ADVOCATE 3.9 VIVINO
ORDER CODE	PO0046

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