

SOALHEIRO

Granit Alvarinho

www.soalheiro.com

VARIETALS	100% Alvarinho
VINTAGE	2025
REGION	Monção and Melgaço, Vinho Verde, Portugal
TECHNICAL DATA	Alcohol 12.5% - Total acidity 6.3g/l - pH 3.23
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	93pts Decanter 91pts Robert Parker WINE ADVOCATE 4.1 VIVINO
ORDER CODE	PO0047

EUROPEAN VEGETARIAN UNION V-LABEL.EU VEGAN