



SOALHEIRO

MONÇÃO AND MELGAÇO, VINHO VERDE DOC, PORTUGAL



Soalheiro is a leading wine estate nestled in Portugal's verdant north, whose story and output is inseparable from the climb to international renown of the Alvarinho variety and the wines from Vinho Verde's Monção e Melgaço subregion.

Soalheiro was founded in 1974 when João António Cerdeira and his parents, António Esteves Ferreira and Maria Cerdeira took the bold decision to plant a single, sun-soaked parcel of farmland entirely to Alvarinho. At the time, this decision was in stark contrast to the traditional practice of Portuguese farmers, which relegated grape vines to grow up pergolas planted at the periphery of dense cereal crops like maize. It was in this spirit of innovation and progress that one of western Iberia's great wine producers was born. Today, third-generation siblings Maria João and António Luís, along with their mother Maria Palmira Cerdeira, continue to test limits and break new ground in pursuit of the finest expressions of their territory by way of the noble Alvarinho grape.



ANTÓNIO LUÍS CERDEIRA,
MARIA PALMIRA CERDEIRA,
MARIA JOÃO CERDEIRA

- The Cerdeira family is active in driving innovation and awareness for their entire region. Maria João, a veterinarian by profession, oversaw conversion in 2006 of Quinta de Soalheiro's vineyards to certified organic farming. Since that time the Cerdeira family has enlisted more than 150 local families into a club of growers engaged in applying quality-oriented sustainable practices to their small vineyard holdings.
- In 2019, winemaker António Luís Portugal's highest elevation Alvarinho vineyards at 1,100 meters above sea level.
- The brand name – Soalheiro, meaning 'sunny' – arises from the excellent sun exposure of the vineyards.
- Five-time winner of Wine & Spirits "Top 100 Wineries of the Year"
- Soalheiro's commitment to sustainability is about more than an answer to the climate emergency – it is about protecting their land, its people, their culture, as well as the planet. With the desire and hard work of the team, a commitment to quality, a bit of creativity, and a respect for everything that surrounds them, they arrived where they are today, and will continue moving forward.

Primeiras Vinhas Alvarinho
Granit Alvarinho
Alvarinho Clássico
ALLO Loureiro Alvarinho
Pet Nat Alvarinho



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ALLO LOUREIRO ALVARINHO

Minho IGP, Portugal

- 70% Loureiro, 30% Alvarinho
- The name is a merge of **AL**varinho and **LO**ureiro's initials, two noble grape varieties of the Minho region in northern Portugal; is a wine that embodies both the fun and serious sides of this territory
- Loureiro vineyards have Atlantic influence, with relatively low temperatures, preserving the varietal's flowery character
- Alvarinho grapes come from the inland region, protected by the mountains of Monção and Melgaço, resulting in the dominance of tropical fruit aromas
- The varietals ferment separately in stainless steel, maturing on the lees before blending and bottling
- This wine is vegetarian and vegan friendly
- In this blend, Alvarinho, full of tropical fruit and structure, contrasts with Loureiro, floral and delicate, resulting in a lively yet elegant white wine



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ALVARINHO CLASSICO

Monção and Melgaço, Vinho Verde DOC, Portugal

- Alvarinho
- This wine has the nickname "Clássico," as it was the first wine ever to be made by the family, back in 1982; it remains the most classic style of single varietal Alvarinho
- The microclimate in Monção and Melgaço is especially important during ripening; hot days alternate with cold nights enabling the development of fresh and fruity aromas and a moderate acidity
- The wine ferments in stainless steel and matures on fine lees before bottling; The objective of vinification is to showcase the grapes' high quality, resulting in good evolution in the bottle
- This wine is vegetarian and vegan friendly
- Distinguished by its fresh and elegant fragrance, the Classico reveals the aromatic complexity of Alvarinho variety; intense tropical flavors and mineral notes that balance perfectly with the acidity



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GRANIT ALVARINHO

Monção and Melgaço, Vinho Verde DOC, Portugal

- Alvarinho
- Granit is made from Alvarinho grapes from a specific selection of small, high-altitude vineyards planted in granitic soil
- The parcels are chosen due to the minerality and less fertile qualities of the soil, causing the roots of the Alvarinho grapevines to root deep in the mountain slopes to find nutrients
- Fermentation takes place in stainless steel vats at a higher temperature than is usual for white wine (72°C) to ensure that Alvarinho's naturally fruity character does not outshine the delicate minerality
- This wine is vegetarian and vegan friendly
- Elegant aromas with more mineral notes; The taste is crisp, dry, and persistent, with more earthy and stony flavors.
- There is a sensation of saltiness on the palate, reflecting the impact of the granite soils on Alvarinho



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PRIMEIRAS VINHAS ALVARINHO

Monção and Melgaço, Vinho Verde DOC, Portugal

- Alvarinho blend
- Primeiras Vinhas ("First Vineyards") sources its production from the old-vine fruit of the inaugural 1974 planting
- This wine boasts an elegant structure and complexity, using old vines to create a new expression of the region's winemaking potential
- The microclimate that influences the production of Alvarinho grapes is very particular. The Melgaço region is protected by a range of mountains that create the perfect conditions of rainfall, temperature and number of hours of sunshine needed to the better ripeness of the Alvarinho grapes
- The blend also includes a partial ageing in large oak casks; The philosophy is to have more lees contact through bâtonnage which gives structure to the wine
- This wine is both vegetarian and vegan friendly
- Elegant and full flavor that grows in the glass, becoming increasingly persistent; The flavor is full-bodied, fresh and complex with great final complexity



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PET NAT ALVARINHO

Monção and Melgaço, Vinho Verde DOC, Portugal

- Alvarinho
- Looking at the sky is the oldest tool in winemaking; A sparkling wine was inspired by the ancestral method, it is a wine with natural movement and elegant bubbling
- The Alvarinho grapes for this wine come from several small vineyards planted in granite soil, from 100-200 meters in altitude, allowing a strong expression of the characteristics of this grape variety
- There is no disgorgement so the yeasts responsible for fermentation remain in the bottle; It differs from other sparkling wines as its gas is the result of natural sugar from the first fermentation
- A fresh and light wine with a smooth aftertaste, Pet Nat Alvarinho can be drunk alone, or enjoyed with a conversation between friends; a light and youthful sparkling wine

