



## Soalheiro Cota 27 2023

Cota 27 is an Alvarinho born in the lower levels of the Monção and Melgaço valley, in small plots of vineyards on the left bank of the Minho River, where the soils are richer in clay. The interest in the minerality characteristic of Alvarinho from the mountains inspired Soalheiro to look for its opposite by the river. It has an intense straw yellow colour with golden reflections, it is clean and bright. On the nose, it combines aromas of riper fruit, such as apple, plum and lemon peel, with floral notes of acacia and elderflower. In the background, the mineral character, with a soft touch of smoke, gives it great depth and elegance. On the palate, the wine is unctuous and has wide structure. It's elegant and complex. With volume and freshness in perfect balance, it has a long and persistent finish. The acidity is balanced and integrated, giving it a friendly and subtle character.

Producer	Soalheiro
Region	Vinho Verde
Volume	75.0 cl.
Grape Variety	Alvarinho
Drinking window	2025-2030
Alc.	12.0%
Vinificatie	The grapes are harvested by hand. After pressing and before fermentation, the must is clarified at a low temperature. We start with a selection of Alvarinho grapes from plots next to the Minho River, in the lower levels of the Monção and Melgaço valley. This wine starts fermenting in a french oak foudre and finishes in used 225-litre french oak barrels and in a stainless steel egg. In the egg there is a natural bâtonnage and in the barrels it undergoes bâtonnage for 9 months on the finest lees. It ages for 6 months in the bottle.



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Rijping

9 months in foudre and 6 months in bottle

17.06 €