



# Soalheiro Espumante Bruto Alvarinho

Het koele noorden van Portugal leent zich uitstekend tot het maken van bubbels. Soalheiro gebruikt daarvoor uiteraard Alvarinho, dé druif waarmee ze synoniem zijn en die in de regio de meest complete wijnen oplevert. Ze hanteren daarbij de méthode traditionnelle en geven de wijn voldoende tijd om op de gistresten te rijpen. Zo krijg je fijne bubbels mét inhoud.

Producer	Soalheiro
Region	Espumante
Volume	75.0 cl.
Grape Variety	Alvarinho
Drinking window	2026-2029
Alc.	12.5%
Vinificatie	The creation of a sparkling from the Alvarinho variety first requires a careful selection of grapes with the right level of acidity. The grapes are pressed, and the resulting must ferments under controlled temperature, yielding the base wine. Following the traditional method of sparkling wine production, the wine undergoes a second fermentation in the bottle. In the cellar, the wine ages in constant low temperature for several months, developing a sparkling wine that showcases all the elegance of Alvarinho. Following the second fermentation they proceed to the disgorging, where they eliminate the yeast in the bottle and replace the provisional metal stopper for a traditional sparkling cork.
Rijping	It ages for several months in the cellar at a low and constant temperature.

16.52 €