

ALLO Loureiro Alvarinho 2025

BACKGROUND

In 1974, the Cerdeira family planted the first dedicated Alvarinho vineyard in Melgaço, launching a wine estate — and, in many ways, an entire regional wine identity. Certified organic since 2006 and backed by a network of more than 150 grower families committed to sustainable farming, Soalheiro has spent five decades deepening its understanding of what Monção and Melgaço's unique sub-region can produce. Head winemaker Asun Carballo Gómez has led the cellar since the 2021 harvest, bringing over 15 years of international winemaking experience and a clear focus on freshness, tension, and origin-driven expression. Under her direction, the estate has earned consistent global recognition — including a 'Best in Show' honor at the 2024 Decanter World Wine Awards for the Alvarinho Clássico. ALLO takes its name from the initials of its two varieties: Alvarinho and Loureiro — both native to Portugal's Minho region, but drawn from distinct terroirs. Alvarinho contributes structure and tropical depth; Loureiro delivers a delicate, floral grace. Together, they make a wine that is approachable and lively, yet unmistakably Soalheiro in its precision and sense of place.

TERROIR & VINTAGE NOTES

The marriage of the two terroirs ensures tension, body and balanced aromatic expression. Loureiro comes from vineyards under direct Atlantic influence, with moderate temperatures and granite soils with an alluvial component, allowing restrained ripening and the preservation of the variety's fine, terpene-driven aromatics. Alvarinho comes from more inland areas, protected by the mountains of Monção and Melgaço, with greater thermal amplitude, promoting more complete ripening, greater structure and vibrant acidity.

WINEMAKING & AGING

Manual harvest. After whole-bunch pressing, the must is clarified at low temperature. Fermentation takes place separately for each variety in stainless steel at 16–18°C. Minimum ageing of 3 months in contact with fine lees of the blend, followed by bottling. This preserves varietal identity and texture without loss of definition. Intended for early drinking.

TASTING NOTES

Bright yellow with silvery glints. Tropical fruit and citrus with floral lift from Loureiro; smooth, enveloping palate with vibrant acidity and a fresh, persistent finish.



Soalheiro

ORIGIN

Vinho Regional Minho, IG Minho, Portugal

GRAPE VARIETIES

70% Loureiro, 30% Alvarinho

SIZES

750ml

TECHNICAL DETAILS

ABV: 11.5%, TA: 6.4, RS: 1.5, Ph: 3.12,
Closure: Cork

WINEMAKER

Asun Carballo

