

Alvarinho Clássico 2025

BACKGROUND

In 1974, the Cerdeira family planted the first single-variety Alvarinho vineyard in Melgaço — a radical departure from the prevailing farming culture, which used grapevines only as border plantings between dense cereal crops. That bold beginning launched one of Portugal's most significant wine estates and played a pivotal role in establishing Monção and Melgaço as a world-class sub-region for Alvarinho. Certified organic since 2006, Soalheiro has long treated sustainability not as a marketing position but as a genuine commitment to the land and the people who farm it. In 2018, the estate drew more than 150 local grower families into a shared sustainability network — elevating farming standards across the broader sub-region. Head winemaker Asun Carballo Gómez brings over 15 years of international experience and a rigorous, origin-driven approach to the cellar. Under her direction, the Alvarinho Clássico earned a 'Best in Show' honor at the 2025 Decanter World Wine Awards — reinforcing Soalheiro's benchmark status for the variety. First bottled in 1982, Clássico remains the estate's most emblematic wine: aromatic freshness, intense tropical and mineral character, and the tension that keeps it lively and evolving in the bottle for years.

TERROIR & VINTAGE NOTES

From the Monção and Melgaço valley in northern Portugal — one of the nine sub-regions of Vinho Verde DOC, and the only one that doesn't touch the Atlantic Ocean. Shielded by surrounding mountain ranges, the microclimate features warm days, cool nights, and the ideal balance of sunshine and rainfall. Predominantly granitic, well-draining soils produce wines with Alvarinho's hallmark minerality, structural acidity, and aging potential.

WINEMAKING & AGING

Hand-harvested, followed by gentle whole-bunch pressing. Fermented in stainless steel at low temperatures to preserve aromatic freshness and varietal character. Aged on fine lees after fermentation. Bottled to evolve over time, gaining complexity while maintaining its characteristic mineral profile and fresh acidity.

TASTING NOTES

Bright lemon-yellow. Citrus, green apple, and floral aromas with mineral undertones. Lively palate with tropical fruit, vivid acidity, and a long, saline finish.



Soalheiro

ORIGIN

Vinho Verde DOC, Monção and Melgaço, Portugal

GRAPE VARIETIES

100% Alvarinho

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 6.3, RS: 1.8, pH: 3, Closure: Cork

WINEMAKER

Asun Carballo

