

Granit Alvarinho 2024

BACKGROUND

In 1974, the Cerdeira family made a decision that would reshape Portuguese wine. Rather than follow convention — vines trained up pergolas at the edges of corn fields — they planted an entire parcel of their Melgaço valley to Alvarinho, creating what would become the region's first branded expression of the grape. Soalheiro, meaning 'sunny place,' was born. Certified organic since 2006, Soalheiro went further in 2018, enlisting more than 150 local grower families into a sustainability network that applies quality-driven farming across the broader Monção and Melgaço sub-region. Today, head winemaker Asun Carballo Gómez — who brings over 15 years of international experience and a precise, origin-driven approach — leads a cellar whose wines rank among the finest expressions of Alvarinho in the world. Granit takes its name from the granite bedrock that defines its source vineyards: a hand-selected group of parcels at around 400 meters above sea level. At altitude, Alvarinho trades tropical generosity for tension, minerality, and a bracing salinity that makes this one of the estate's most gastronomically compelling wines.

TERROIR & VINTAGE NOTES

Sourced from a hand-selected collection of small parcels planted in granitic soils at around 400 meters above sea level in Monção and Melgaço — one of the highest, most inland sub-regions of Vinho Verde DOC. At altitude, Alvarinho's typical tropical fruit character gives way to acidity and mineral tension. Vine roots penetrate deep into mountain slopes in search of nutrients, concentrating the wine's distinctive stony character.

WINEMAKING & AGING

Hand-harvested. Grapes are pressed and the must is clarified before fermentation. Fermented in stainless steel at controlled temperatures (~22°C). Aged on fine lees with bâtonnage for added structure and aromatic complexity. No malolactic fermentation. Cellaring potential of 5–10 years; high acidity and minerality provide the backbone for long bottle evolution.

TASTING NOTES

Bright lemon-yellow. Mineral-forward nose with stony, wet-earth notes and subtle citrus. Crisp, dry palate with earthy depth and a vivid, 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: 1.5, pH: 3.23,
Closure: Cork

WINEMAKER

Asun Carballo

