

Primeiras Vinhas 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. As the name of the wine indicates, Primeiras Vinhas ("First Vineyards") sources its production from the inaugural 1974 planting. This wine boasts an elegant structure and complexity, using old vines to create a new expression of the region's winemaking potential.

TERROIR & VINTAGE NOTES

Primeiras Vinhas is located next to the winery, in the the village of Alvaredo, 2.5 mi west of Melgaço and 11 mi east of Monção. The Melgaço microclimate is quite particular; situated at the northernmost point of Portugal, it is protected by a range of mountains that creates the perfect conditions of rainfall, temperature, and sunshine hours needed for ripening the Alvarinho grapes. The name "Soalheiro" arises from the excellent sun exposure of the vineyards, bearing the same name, "a sunny place."

WINEMAKING & AGING

Organic grapes are harvested in small boxes from 40+ year-old estate vines, the first vines, or "Primeiras Vinhas." After pressing, the must is decanted for 48 hours. The wine is fermented mostly in stainless steel at a very low temperature to preserve aromatics, with 15% fermented in old oak barrels for added richness. Fine sediments are kept for a few months. The philosophy is to have more lees contact through bâtonnage. This gives structure to the wine and a different character from most Vinhos Verdes. Aged 6 months before bottling.

TASTING NOTES

Plush and full-bodied, this wine is also seriously fresh and complex with intense citrus peel characters framing notes of saline mineral and a creamy finish.



Soalheiro

ORIGIN

Vinho Verde DOC, Monção and Melgaço, Portugal

GRAPE VARIETIES

Alvarinho

SIZES

750ml

TECHNICAL DETAILS

ABV: 13%, TA: 3.2, Closure: Cork

WINEMAKER

Asun Carballo

