

SOALHEIRO

Allo Loureiro-Alvarinho

www.soalheiro.com



VARIETALS	70% Loureiro, 30% Alvarinho
VINTAGE	2022
REGION	Minho, Vinho Verde, Portugal
TECHNICAL DATA	Alcohol 11.5% Total acidity 5.9 g/l pH 3.25
APPEARANCE	Yellow colour with a silvery sheen.
NOSE	In this blend, Alvarinho, with its hint of tropical fruit, contrasts with Loureiro and its floral notes and elegance, resulting in a lively and distinctive wine.
PALATE	A vibrant and precise white wine with a peculiar balance due to the moderately low alcohol content. Alvarinho gives structure and Loureiro imparts elegant and mineral aromatic distinction.
AGEING	The Loureiro and Alvarinho ferment separately in stainless steel, maturing on the lees before blending and bottling.
PAIRING	Allo is perfect as a 'wine by the glass' or as an aperitif, ideal for a sunny day. It also pairs well with seafood, grilled fish, white meats, matured cheeses, Asian and Mediterranean gastronomies.
ORDER CODE	PO46

