

SOALHEIRO TERRAMATTER ALVARINHO BIO 2022



PEB042
Agricultura de Portugal



Soalheiro Terramatter is entirely different from other wines in the Soalheiro family. It is both a return to our natural origins and a look into the future. Produced with the least possible intervention in the vineyards and vinification, *Terramatter* is an original expression of our land. Intense in colour, aromatically expressive, and complex on the palate, it maintains a marked personality and distinctive profile. The wine's partial malolactic fermentation in chestnut barrels and early harvest are fundamental factors determining its personality. We recommend smoothly shaking the bottle before drinking to homogenise the fine lees on the bottom for an entirely different drinking experience!

REGION Melgaço and Monção,
Vinho Verde DOC

GRAPE VARIETIES Alvarinho

ALCOHOL 12.5% vol.

TOTAL ACIDITY (g/dm³) 5.7

RESIDUAL SUGAR Dry

pH 3.38

VOLATIL ACIDITY (g/dm³) 0.44

TERROIR

The Alvarinho grapes grow in a unique microclimate. The Monção and Melgaço region, at the northernmost point of Portugal, is protected by a range of mountains. This creates the perfect rainfall, temperature, and sunshine conditions needed for ideal ripening of Alvarinho. *Soalheiro Terramatter* is produced from the Soalheiro vineyards. These vines are grown using practices that support biodiversity and the viticultural ecosystem. The vineyards are certified organic and promote environmental sustainability.

VINIFICATION

Following hand harvest, the Alvarinho grapes undergo three distinct production processes. The results are then blended to create *Soalheiro Terramatter*. One part of the blend ferments in stainless steel tanks. Another part undergoes both alcoholic and malolactic fermentations in traditional chestnut barrels from the Minho region. The third part is fermented in concrete eggs where it also experiences natural bâtonnage. After blending the three parts, the final wine is bottled without filtering.

TASTING NOTES

Soalheiro Terramatter has an intense hay colour. As it is an unfiltered wine, it is cloudy but can be cleared if decanted. The wine has a rustic and complex flavour while still being vibrant and fresh. The finish is slightly vegetal, yet silky and smooth. By gently stirring the bottle before serving, incorporating the fine lees, the wine can have even more volume in the mouth.

FOOD SUGGESTIONS

Its maturation on fine lees and sharp acidity make *Terramatter* a bold wine that begs to be paired with food. We suggest enjoying this wine with fatty fish, cooked shellfish, cured meats, lamb, turkey, roasted root vegetables, and anything in a cream sauce or with fungi. Its flavour and texture also pair perfectly with Asian or Mediterranean gastronomies.