

Quando Sauvignon conheceu Alvarinho

When Sauvignon met Alvarinho

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The Soalheiro winery, up there in the far reaches of the Vinho Verde region (more specifically in Monção), is probably the greatest name in wines made from the Alvarinho grape. But over recent years, they have been experimenting with some foreign grapes, namely Pinot Noir and Sauvignon Blanc, both well suited to the cooler climate of this northernmost region of Portugal. However, rather than producing varietals, the wine-makers at Soalheiro decided to blend these French grapes with their beloved and native Alvarinho.

The Pinot Noir (30%) is blended with Alvarinho (70%) to make an excellent rosé whilst for this white, the mix is flipped on its head with 70% Sauvignon Blanc and 30% Alvarinho.

Priced at €12.95 in Apolónia, this is a delightfully elegant wine, with the vegetal notes of the Sauvignon Blanc dominating the nose along with a hint of tropical fruits from the Alvarinho. In the mouth, the wine has good acidity and a nice roundness, followed by a long and dry finish.

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