Year’s Best Vinhos Verdes

**ALVARINHO**

95 | Quinta do Soalheiro | $20
---|----------------------|---
2018 Monção Ve Melgaco Granit Mineral Selection Alvarinho

Luis Cerdeira selects the fruit for this wine from vines growing above 1,300 feet in altitude; where the soil is poor in nutrients and the vines sustain high acidity in their grapes. He allows the fermentation to run warmer than in his other alvarinhos, pointing up the granitic minerality in the grapes as it ages on the fine lees. It’s a bright wine with a smoky, dark mineral structure that keeps it brisk, the flavors and scents layering cider apple, lavender and green almond. “A sea urchin wine,” said WO’s Tastings Editor Rachel Dell’Orco Terrazza.

Wine In-Motion USA, Newark, NJ

92 | Quinta do Soalheiro | $22
---|----------------------|---
2018 Monção Ve Melgaco Alvarinho

This is a fragrant alvarinho with scents of spiced pear and chamomile. Its pale and juicy flavors of meunierine and salted grapefruit are tight and clean, suited to several years of development in the bottle, or to decanting now with crad.

Wine In-Motion USA, Newark, NJ.

92 | Quinta do Soalheiro | $22
---|----------------------|---
2018 Minho Mineral Rosé

This is the second vintage of this new from Soalheiro, a new wine Luis Cerdeira makes by blending alvarinho with 30 percent pinot noir. It’s pale pink, with a lot of spirtz, but once the CO2 dissipates, the wine is all fresh strawberries, deeper notes of sour cherries and red apple skin, resolving to the creamy pear-like flavor of alvarinho in the end. It’s bright, delicious and heady, set for pork rillettes.

Wine In-Motion USA, Newark, NJ.