

Soalheiro Granit 2015

Soalheiro Granit 2015



Sarah Ahmed
THE WINE DETECTIVE
The inside track on Portuguese and Australian wine



It seems strange to name this new **Soalheiro** cuvée Granit when the dominant soil type of Vinho Verde – a large region – is granite. In fact, the key differentiating factor in this wine is altitude. It comes from a specific selection of elevated vineyards which, at 150-250m, ripen latest. Luis Cerdeira reckons this particularly shows off the granite's minerality.

There are vinification differences too – it is fermented (100% stainless steel) at a higher temperature than usual and aged with battonage on fine lees.

Soalheiro Granit Mineral Selection Alvarinho 2015 (Monção e Melgaço, Vinho Verde)

Pale yellow with green glints as befits a Vinho Verde! This is a strikingly perfumed Alvarinho with green pineapple, papaya and hints of bay leaf, all of which follow through in the mouth, together with peach skin and ripe but gently pithy grapefruit and mandarin. The palate is juicy but firm and focused, especially on the long, tapered finish, which has a pleasingly chalky texture and unusual slate and chalk minerality. It looks super-bright and focused on day two. Like all Soalheiro's excellent Alvarinhos, I am sure it will be long lived. 12.5%