

O melhor do Vinho Verde

The best of Vinho Verde

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## *The Best of Vinho Verde*



From the oldest winery in Melgaço, **Soalheiro Granit** continued the common thread of minerality while also displaying bright fruit and great structure and texture. Extended lees contact imparts a slight yeastiness on the palate.

**Soalheiro Primeiras Vinhas** hails from the same winery and is made from organic grapes grown on 40-plus-year-old vines; a portion of the wine ages in oak casks. Its exceptional salinity—which can be attributed to the influence of the nearby Atlantic Ocean—complements its chalky minerality. With an average retail price of \$30, it was the most expensive of the wines featured, followed by the Granit at \$22; the first four range between \$12 and \$19.

All represent outstanding value—a quality not only consistent with Vinho Verde's past but that also bodes well for its future.