Falando de Vinhos

15.07.2016
Luis met us at his modern winery in Melgaço one Sunday morning last June. He talked about Soalheiro, showed us the vineyard and the vineyards and led us to the professionally arranged tasting room.
The following wines were tasted:

2. Abaranhos Granito 2010s: Fruit from several small vineyards planted in granite soil above 150 meters, fermented at a higher temperature (32 degrees C) than usual for white wine. Sulphited nose, precise, dry and mineral, and wonderfully balanced. (96.5)
3. Abaranhos Ferreiranas Vinhas 2015: Fruit from old vines. Very rich in oak, barrel aged and aged on lees in large oak barrels. Has power and elegance. (92)
5. Alto 2015: Abaranhos and Lourenço from Lamas Valley. 11% alcohol. Floral and light with a good balance. (89)
7. Opposites 2013: A red from Vinhas and Lourenco. This is the first Soalheiro red wine. 30% aged for one year in new French oak. (89)

After the tasting at Quinta do Soalheiro, we drove along a winding dirt track to Quinta da Folga managed by Luis Cerejeira’s sister Maria. For lunch, Quarta da Folga is dedicated to the rediscovery of smoked pork products from Biscoito in the county of Melgaço.
We sat on a high deck overlooking the vineyard and sipped Alvarinho in the warm sunshine.

Lunch was an elegant dining room provided over by Luis and his sister Maria. Ham and sausages from the Quinta, grilled peppers, pork, and rice and cheeses were washed down with Soalheiro Sparkling Alvarinho 2012, Docil 2010 and Granie 2013 rosé agnus.
We sat outside after lunch and drank coffee. Luis joined us. It has been a splendid tasting and lunch with charming locals. We left reluctantly – the journey ahead so the Douro that afternoon was long.