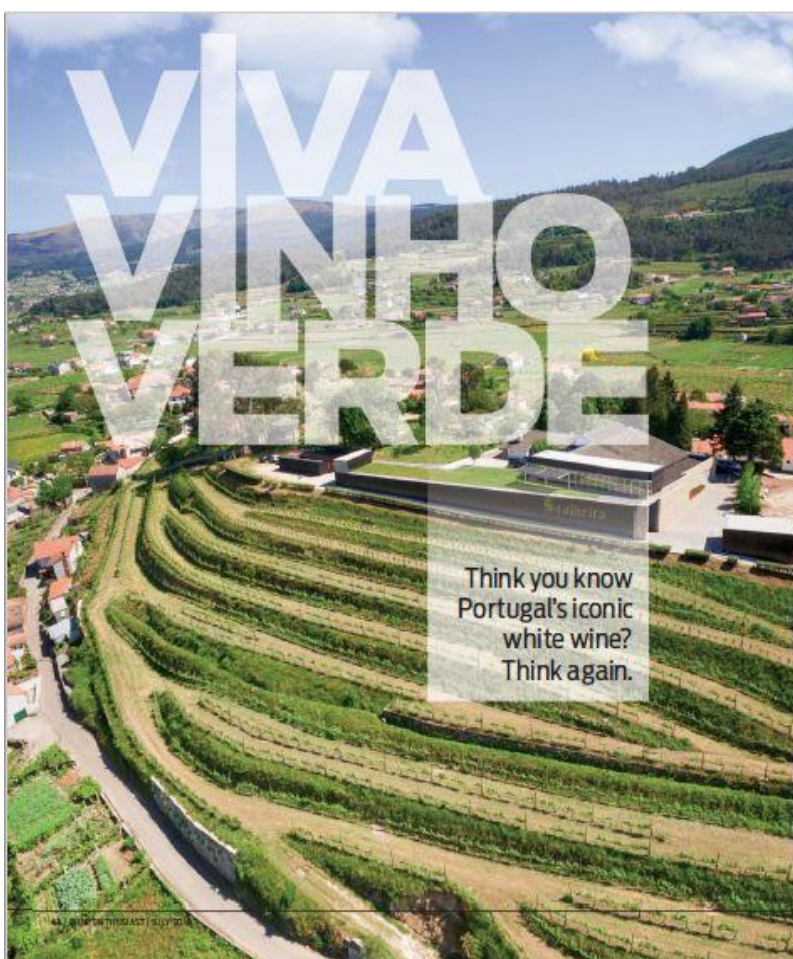


Acha que conhece o icónico vinho branco português? Pense de novo.

Think you know Portugal's iconic white wine? Think again.

**WINEENTHUSIAST**



## Alvarinho

### Rich and exciting wines from Minho Valley

If you head north from the Lima Valley over the mountains toward Spain, the next major river valley is the Minho. On its northern bank, Spanish producers grow Albariño. On the southern bank, the Portuguese cultivate Alvarinho. It's the same grape, but there's more difference between the expressions than just spelling.

"The Spanish have more acidity in their Albariño, with salinity and minerality," says António Luís Cerdeira, winemaker at Quinta de Soalheiro. "Our Alvarinhos are fuller, more smoothly textured and richer."

Cerdeira's estate, which he runs with his sister, Maria João, is across the river from Spain. His winery is modern, with a glass-lined tasting room that looks down on the valley.

"See that mountain there," he says as he points to the west. "That's the reason we can grow Alvarinho here. It protects us from the direct ocean influence, keeps the rain at bay and gives us regular diurnal [day-night temperature] differences, even in the summer."

It also makes the Minho region drier and less lush than Lima Valley.

Alvarinho is grown throughout the Vinho Verde appellation, but the Minho Valley is considered its true home. It's the only part of the Vinho Verde *Denominação de Origem Controlada* (DOC) where producers can make wines exclusively from Alvarinho and label them as such.

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**94** **Quinta de Soalheiro 2017 Reserva Alvarinho (Vinho Verde).** Fermented and aged in oak, this is a very different take on Alvarinho. The wood softens the acidity, which instead emphasizes the creaminess and ripeness of the rich fruit. It's ready to drink, although it will certainly age well. Wine In-Motion.  
abv: 13% **Price: \$40**