Tour das vindimas do FTLOP Port visita Quinta de Soalheiro
The FTLOP Port Harvest Tour Visits Quinta de Soalheiro

Quinta de Soalheiro

We all piled into the minibus and headed out to the Vinho Verde region about two hours Northeast of Porto to visit one of the hallmark producers of Alvarinho wines, Quinta de Soalheiro. Quinta de Soalheiro is located in Melgaço, which is the most Northern point of Portugal. They are so close to the Spanish border that from their terrace a good golf shot might stand a chance of landing in Spain!

João Antonio Cerdeira planted the first Alvariño vines on the property in 1974, and in 1982 released his first wines under the brand "Soalheiro." In 1994, João’s son, Luís Cerdeira, took over the winemaking for Quinta de Soalheiro, and it was Luís who would be our guide for the day.

For the love of Port
Agosto 2016

2014 Quinta de Soalheiro Vinho Verde Primeiras Vinhas Alvarinho. Organically grown grapes, hand harvested from over 30 year old vines. Very light straw in color. 15% was aged oak, 85% aged in stainless steel. Subtle nose with some light tropical fruit, but the 15% oak-aged portion really eliminates the minerality that was present on the nose of the "classic" (non-oaked) version of this wine. Some peach and lychee notes on the palate. Creamy texture, well integrated flavor profile that evolves on the palate. 92 points. 9/27/2015


2014 Quinta de Soalheiro Alvarinho Terramatter Vinho Verde. Made with organically grown Alvarinho grapes. 11.5% alcohol. Unfiltered. Crisp minerality and a touch of mint on the nose. Buttery flavor profile with lychee and a touch of pear on the palate. Zero residual sugar on this wine since there is yeast in the bottle, making it a much dryer style of wine. 89 points.
9/27/2015

Quinta de Soalheiro Vinho Verde Bruto Rosé. Salmon pink in color. Made from 30% red grapes (Alvarelhao & Touriga Nacional) and 70% Alvarinho (white grapes). 12.5% alcohol. (NR)
9/27/2015

Quinta de Soalheiro Alvarinho Aguardente Velha. This aguardente spent 20 years in barrel. Amber in color. Aged in alternating new and used oak barrels. 45.8% alcohol. 89 points.
9/27/2015

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