



# SOU

## Alvarinho

2018

*This is a joint venture between the producer Quinta de Santiago and the winemaker and producer Nuno Mira do Ó. It is born of true friendship and it is inspired by "Rock n'Roll", a common passion beyond the vineyards and wines! With a minimalist intervention, "SOU" is a rebellious and authentic wine, a raw and pure expression of the Monção and Melgaço "terroir".*

### THE 2018 VINTAGE

*The year was generally cool with a cold winter, mild spring and cool early summer. Despite the rapid and strong heat wave in August, this vineyard always remained balanced. These Alvarinho grapes were harvested on August 31.*

### FOOD PAIRING

*It is a highly gastronomic wine that, due to its freshness and texture, is able to accompany a wide variety of dishes, from a simple tomato salad, to a cockle rice, some steamed mussels, a prawn in its spicy bisque, a grilled sea bass, a juicy tuna o-toro to some fried quails, a stewed partridge, a spicy grilled chicken or some grilled Iberian pork steaks.*

### "TERROIR"

Soils: Clay in alluvial terraces.

Bedrock: Granite.

Climate: Mediterranean with a slight Atlantic and continental influence. Great influence of the river Minho valley.

### WINEMAKING

*Manual harvesting, soft pressing, natural decanting. Fermentation with indigenous yeasts. 40% of the juice fermented in used 400-liter barrels, in which 50% completed the malolactic fermentation spontaneously. Slow fermentation of 60% of the juice in the vat. Aging for 9 months on top of fine lees and aging in bottle since August 2019.*

### PRODUCER

QUINTA DE SANTIAGO & MIRA DO Ó

### VARIETY

100% ALVARINHO

### PRODUCTION

3500 BOTTLES 0,75 L

165 BOTTLES 1,5 L

### ANALYSIS

Alcohol: 12,5 %

Total acidity: 7,7 g/l

Volatile acidity: 0,47 g/l

Residual sugar: 1,7 g/l

pH: 3,03

### TASTING NOTES

*Complex nose that reveals itself slowly in the glass, showing notes of apricot, lemon leaf, spices, citrus, wild flowers and wet stone. In the mouth it shows great texture, freshness and persistence. The acidity is in great harmony with the volume and engages the aromatic notes in a very long, tense and delicious after taste.*

