



# SOU

## Alvarinho

2020

*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 2020 vintage

*The climatic year is characterized as dry and warm in general. The high thermal amplitudes of the region allowed the retention of the natural acidity of these grapes and a very balanced ripening. These grapes were selected manually on August 28<sup>th</sup>.*

### 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, a grilled sea bass, some natural oysters, steamed clams, sautéed prawns, a juicy tuna o-toro to some fried quails, a stewed partridge, a spicy lamb curry 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, where it 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 2021.*

### Producer

Quinta de Santiago & Mira do Ó

### Variety

100% alvarinho

### Production

3890 bottles 0,75 l

60 bottles 1,5 l

### Analysis

Alcohol: 12,8%

Total acidity: 8,4 g/l

Volatile acidity: 0,32 g/l

Residual sugar: <1,5g/l

pH: 3,00

### Tasting notes

*Complex nose that reveals itself slowly in the glass, showing vegetable and citrus notes notes of lemon leaf, spices, fresh herbs, apricot, wild flowers and wet stone. In the mouth it shows great texture, tension, elegance and persistence. With a long and mouth watering after taste this 2020 has a high aging potential and should age wonderfully in the bottle for many years.*

