



Nostalgia Alvarinho Vinho Verde DOC 2018

Date tasted: 12 June 2020

Reviewer: Julia Harding

Score: 17

Drink: 2020 -2023

Granite soils. Old vines. Fermented on skins and then on lees until bottling. TA 6.3 g/l, pH 3.21, RS 2.3 g/l.

Very pale gold but slightly deeper than a typical simple fresh white. Lovely spicy aroma that is all fruit not oak, along with a peachy stone-fruit fragrance as well as a definite stony mineral quality. On the palate, dry, firmly textured, deep and long, with the lees grainy depth and so much flavour as well as bright freshness. Deep, long and mouth-watering. For a skin-contact white it is subtle. Balanced and complex. Should age well, I think, though I haven't tasted older vintages. (JH)