



Maria Bonita Barrica Loureiro Vinho Verde DOC 2017

Date tasted: 10 October 2019

Reviewer: Julia Harding

Score: 16.5

Drink: 2019-2022

From their oldest vineyard on granite soils. Fermented and aged 8 months in older 300-litre French oak. TA 6.7 g/l, pH 3.2.

There's a subtle note of spice and delicate fruit aromas of pear and citrus. Firm and almost chewy on the palate, beautifully fresh. Tight and zesty but balanced by the roundness and texture that comes from the oak. The oak is restrained and very well judged. Not particularly intense but excellent harmony. Persistent too. Still youthful and vibrant. (JH)