



Maria Papoila Loureiro/Alvarinho Vinho Verde DOC 2018

Date tasted: 11 October 2019

Reviewer: Julia Harding

Score: 16.5

Drink: 2019-2021

One-third Alvarinho, two-thirds Loureiro on granite soils. Unoaked, aged on fine lees. TA 6.2 g/l, pH 3.12, RS 3.6 g/l.

This has a very inviting smoky/stony quality to add to the initial stone fruit and green fruits on the nose. There's also a very slight hint of struck-match (reduction?). Really good fruit depth although it is more mineral than up-front fruity. Texture of fresh pears and a long fresh finish. Lots of chalky grip on the finish. Lacks a little depth on the mid palate but there's masses of character and sense of place and varieties here. (JH)