



Nostalgia Alvarinho 10 Barricas Vinho Verde 2015

Date tasted: 1 November 2017

Reviewer: Julia Harding

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Score: 17+

Drink: 2017- 2022

Granite soils. Produced from their oldest vineyard using traditional vinification techniques. It has fermented in 10 used French barriques. TA 6.7 g/l, pH 3.15, RS 1.5 g/l.

Inviting aroma that shows the varietal character of peaches, citrus and a slight herbal quality but also a lovely complexity from the barrel fermented, which has given a creamy spice even though there is no new oak. There's a hint of the oak on the palate but all very subtle because the oak effect is so finely integrated already. Impressive depth and length and finishes with a richness that is balanced by very crisp acidity. A lovely wine that should age well though it is delicious now and would be good with or without food. (The producers suggest Mediterranean fish and seafood dishes.) (JH)