



Nostalgia Alvarinho Vinho Verde 2016

Date tasted: 1 November 2017

Reviewer: Julia Harding

Published: 1 November 2017

Score: 17

Drink: 2017- 2020

Granite soils. Old vines, using traditional pergola training systems; natural settling, indigenous yeast, skin contact during fermentation and on lees until bottling. TA 6.8 g/l, pH 3.09, RS 5.8 g/l.

Subtle aroma of herby citrus and a touch of spice. Smells creamy too. On the palate, firm, chewy and intensely fresh. This had lots of character and complexity, especially in the texture, for such a young wine. Quite powerful for a Vinho Verde and the residual sugar barely noticeable thanks to the light tannic quality from the skin contact. Mouth-watering finish and impressive length. (JH)