



### Pegos Claros Blanc de Noirs Castelão Palmela 2016

Date tasted: 1 November 2017

Reviewer: Julia Harding

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Score: 16

Drink: 2017- 2018

Direct pressing of whole bunches with juice from first press. Aged on lees for 5 months. Partial fermentation in new barrel (20%) and the remainder in stainless-steel vats. Bottled in February 2017. TA 4.64 g/l, pH 3.6. Seems strange to make a white wine from Castelão but then it is the most widely planted variety in Portugal. It does seem to have a light aroma of red fruit, though I could be imagining that as it is made from red grapes. But it is lightly peachy too, very fresh. On the palate, extremely crisp and fresh and not especially fruity but tight and almost sinewy, with just enough rounding from the partial barrel ferment to add to the modest amount of actual fruit flavour. Interesting and well made but I can't help thinking there are more interesting white varieties to produce a white wine. Decent length. (JH)