



Toucas Alvarinho Vinho Verde 2016

Date tasted: 1 November 2017

Reviewer: Julia Harding

Published: 1 November 2017

Score: 16

Drink: 2017- 2018

Granite soils. Extended maceration at controlled temperatures. TA 7.5 g/l, pH 3.18, RS 12.8 g/l.

Peachy fruit aroma, a little bit herbal, subtle citrus. More intense on the palate, the fruit flavours lifted by the well-balanced residual sweetness, which is in turn well balanced with the acidity. Unlike some wines with this interplay of acidity and sweetness, it leaves your mouth feeling clean and has persistent citrusy finish. (JH)