



Andreza Côdega de Larinho 2016 Douro

Date tasted: 22 July 2017

Reviewer: Julia Harding

Published: 30 August 2017

Score: 16.5

Drink: 2017 - 2019

Destemmed and crushed; 12 hours pre-fermentation maceration, cold stabilisation for 48 hours; selected yeast; stirred on-lees. TA 6.1 g/k, pH 3.08. Not particularly expressive on the nose though there is a touch of citrus and an anticipation of freshness. On the palate, this is bone dry and has fantastic drive and freshness, very direct and mostly citrus flavoured. Persistent too and would be a great food wine because it has excellent freshness and is not too aromatic. (JH)