



Andreza Reserva 2016 Douro

Date tasted: 22 July 2017
Reviewer: Julia Harding
Published: 30 August 2017
Score: 16.5
Drink: 2017 - 2019

Viosinho and Verdelho. Schist soil. Hot and dry climate with large thermal differences between day and night. Destemmed and crushed; 12 hours pre-fermentation maceration, cold stabilisation for 48 hours; selected yeast; stirred on-lees.

Inviting stone-fruits aroma, and pear, with an attractive chalky/mineral quality. Tight and very fresh, with less weight on the palate than I expected but very nicely balanced between fruit and freshness, maintaining the dry Douro texture. (JH)