



Maria Bonita Loureiro 2016 Vinho Verde

Date tasted: 22 July 2017

Reviewer: Julia Harding

Published: 30 August 2017

Score: 15.5

Drink: 2017 - 2018

RS 7.4 g/l, TA 7.1 g/l, pH 3.05. Fermented cool in tank, slowly. Intense herbal aroma somewhere between sage and bay leaf, very inviting and lifted. On the palate, a driving citrus freshness and very good balance between the crisp acidity and the residual sugar so that the latter does not show too much on the finish - and is probably necessary with this level of acidity. (JH)