



### Maria Papoila Ecolha 2016, Vinho Verde DOC

Date tasted: 22 July 2017

Reviewer: Julia Harding

Published: 30 August 2017

Score: 15.5

Drink: 2017 - 2018

Alvarinho 30%, Loureiro 70%. Extended maceration at controlled temperatures. TA 7 g/l, RS 9.8 g/l, pH 3.14.

The Loureiro definitely dominates the aroma with attractive herbal notes and some green fruits from the Alvarinho. But there's an added dimension that is more stony/mineral. On the palate, the sweetness is too much for my personal taste but there is just about balance between the sweetness and the acidity and the sweetness intensifies the citrus freshness on the finish. But I do feel that sweetness at the end and feel I want to go and brush my teeth as if I had been eating hard candy/boiled sweets. (JH)