



Tyto Alba Rose 2016, DOC do Tejo

Date tasted: 22 July 2017

Reviewer: Julia Harding

Published: 30 August 2017

Score: 16

Drink: 2017 - 2018

Touriga Nacional and Tinto Cão. 50% of the wine fermented and aged with bâtonnage for four months in used French oak barrels. TA 5.51, pH 3.35, RS 1.6 g/l.

Deep candy pink. Beautifully fresh red fruits, not in the least confected as so many rosés can be. Prettily aromatic then utterly juicy and bright on the palate. Dry but so full of fruit - a much better model than a rosé with higher RS. Lots of pleasure and a long, dryish finish. Mouth-watering aftertaste and so easy to drink. And I think this would be great with something like grilled sardines as it has both the fruit and the acidity to stand up to strong fishy flavours. (JH)