



Tyto Alba White 2016, DOC do Tejo

Date tasted: 22 July 2017

Reviewer: Julia Harding

Published: 30 August 2017

Score: 16.5

Drink: 2017 - 2018

Tyto Alba means Barn Owl. Fernão Pires and Arinto. Alcoholic fermentation without yeast inoculation in French oak barrels followed by bâtonnage during three months. TA 5.8 g/l, RS 4.2 g/l, pH 3.55.

Lovely aroma of citrus and a stony minerality. Inviting and fresh in aroma, with grapefruit zest. On the palate, tastes much drier than the numbers suggest. Cool, fresh, clean citrus purity. Long tangy finish and very refreshing. I really cannot see the oak unless it is in a more rounded texture. (JH)