



2018 Maria Bonita Alvarinho Regional Minho

Review by Mark Squires

RobertParker.com # 246 December 2019

Rating: 87

Drink: 2019-2024

Cost: \$14-16

The 2018 Maria Bonita Alvarinho comes in with less than 1.5 grams of residual sugar, 7.1 of total acidity (making this a drier wine than the 2017) and 12.5% alcohol. This is the second vintage. Showing nice grip on the finish and reasonable depth, this has precision and some power. The acidity is well integrated. It's round enough and deep enough so I momentarily wondered if perhaps it might have some small component that was oak-aged (it doesn't).

It doesn't have much of an expression of Alvarinho in its youth, though. That did get better with some air and warmth, but it never really sang. A few months more in the bottle might help this young wine to evolve more. This, at least, seems to be a step up on the 2017. It is worth leaning up for the moment. The price should be pretty nice on the street. There were 940 six-packs produced