



## 2016 Salsus

Review by Mark Squires

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Rating: 86

Drink: 2017-2018

Cost: \$12

The 2016 Salsus is mostly Loureiro, with 8% Trajadura and 7% Arinto. It comes in with 9.5% alcohol, 10.7 grams per liter of residual sugar and 6.2 grams of acidity. A typical, fizzy Vinho Verde, this has nonetheless shown well over the years. (Last year may have been a high watermark.) For the style and the price, this isn't too shabby. In its youth, only in bottle a couple of months when seen, it showed considerable zing, zest and tension on the finish. The acidity and freshness cut the sugar easily. It has an off-dry edge, but it is in beautiful balance. This needs to be drunk as young as possible, preferably this summer; it is not going to be interesting once it loses that youthful freshness. It is a fine example, though, of how much fun this stereotypical style can be when it is done well. Chill this puppy down on a warm day and drink it all day long. You'll be happy.