



2016 Escolha Maria Papoila

Review by Mark Squires

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Rating: 88

Drink: 2017-2021

Cost: \$14-15

The 2016 Escolha Maria Papoila is a 70/30 blend of Loureiro and Alvarinho, with 9.8 grams per liter of residual sugar, 7 of total acidity and 10.5% alcohol. This adds a layer of depth to the Maria Bonita—of course, that is a monovarietal Loureiro—and a somewhat fruitier feel. The texture is unctuous and the finish is pretty delicious. It doesn't seem to have quite as much tension on the finish as the Maria Bonita but it has some and it isn't flabby. The fruit-sugar combination balances the wine nicely. There were 655 cases produced.