



2015 Lua Cheia Em Vinhas Velhas Salsus

A Proprietary Blend Medium Dry White Table wine from Vinho Verde, Portugal

Review by Mark Squires

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Rating: 88

Drink: 2016-2018

Cost: \$12

The 2015 Salsus is mostly a Loureiro, with the last 15% of the blend comprised of Arinto and Trajadura in roughly equal amounts. It comes in at 10.7 grams per liter of residual sugar and 5.4 grams per liter of acidity. Despite the sugar, this has a fruity but almost dry feel to it at times, the acidity cutting through everything. The sugar rounds it off and makes it very tasty, but the acidic core fights back. The wine never loses its focus or intensity. A bit fizzy, it shows fine intensity of flavor and gorgeous fruit. It is very ripe this year, seeming just a touch fruitier than the Toucas (also reviewed), which is almost the same wine. This has always been a nice value and a classic Vinho Verde style, but this may be the best vintage yet for it. It's delicious and crisp. In its youth, it is worth leaning up for this. It is impossible to resist right now. Drink it as young and as fresh as possible, though.