



### **2010 Dona Ermelinda DOC Palmela white**

A Proprietary Blend Dry White Table wine from Palmela, Portugal

Review by Mark Squires

*eRobertParker.com* # 198 (Dec 2011)

Rating: 86

Drink 2011 - 2013

Cost: \$10

The 2010 Branco “Dona Ermelinda” is a blend of Fernao Pires and Arinto (30% each), and Chardonnay and Antao Vaz (20% each), aged for 2 months in a mixture of French and American oak. Fresh, pure and spicy, this is perky, with grip on the finish, precision and focus. It drinks quite beautifully, tasty, yet structured, with fine acidity and transparency. It is a very nice value. The winery recommends holding it at most for four years, but I’d argue that it will be at its best fresh – right now would be good. Drink now-2013. The winery is also part of the Wine and Winemakers by Saven group, making some wines under “Azul Portugal.”  
Importer: Vino Cava, Wayne, PA; tel. (610) 688-8415; Iberia Wines & Spirits, East Hartford, CT; tel. (860) 291-8988