



Tyto alba White 2014, DOC Do Tejo

Date tasted: 30 June 2015

Reviewer: Julia Harding

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Score: 16.5

Drink: 2015-2017

A blend of Fernão Pires and Verdelho, fermented with ambient yeast in French oak, with 2 months' bâtonnage. TA 5.8 g/l, pH 3.5, RS 3.5 g/l. Very pale gold. Attractive slightly smoky nose but fruitily aromatic too with peach and citrus. Powerful and dense with very good fruit depth well married to the oak. A hint of wood on the finish with a fresh bitterness like the kernel of stone fruit. Long and harmonious with ripe citrus freshness on the finish. Full of flavour.