



### 2015 Escolha Maria Papoila

Review by Mark Squires

eRobertParker.com # 226 August 2016

Rating: 90

Drink: 2016 - 2018

Cost: \$14

The 2015 Escolha Maria Papoila is a 70/30 blend of Loureiro and Alvarinho, with just under ten grams per liter of residual sugar, which makes it a bit off dry in theory, but it is frankly hard to find the sugar. The beautiful acidity certainly balances it well. There is no particular fizziness and it comes in at 10.5% alcohol. If this isn't the best I've yet seen in this brand, it is pretty close. The mid-palate is a bit above average, but the freshness and purity are exceptional. It finishes with a touch of lemon and a lot of crispness. This is an exceptional buy this year that makes me want to lean up for the moment. Drink it young and fresh, though. I'm not convinced that it will stay at peak all that long. Note: Of Lua Cheia's many importers for different brands and offerings, this wine is brought in by C&P.