

Quinta de Chocopalha – Reserva branco 2008 - Lisboa - Portugal

Appelatie : Lisboa

Druivenrassen : Chardonnay en Viosinho

Rijping : 7 maanden in Frans eiken vaten.

Beschrijving : Mooie intense kleur, levendig en fris in de mond. Zeer elegant met een zeer lange afdronk. Ideaal om te serveren bij de betere visgerechten.

Bewaren : Tussen nu en 2011 te drinken.

Referenties :

Quinta de Chocopalha Branco Reserva 2008;

Robert Parker, december 2009

88/100

The 2008 BRANCO RESERVA, also under the new Lisboa appellation, is a blend of Chardonnay and Viosinho, 70% of which blend was fermented in new French oak for 7 months. There is a little bit of tannin, perhaps, on the finish that gives this some impressive intensity. The absence of the Arinto leaves this less crisp than the regular Branco—or less shrill, depending on your philosophy. Which you like better is up to you; I personally think this type of wine works better without much oak, but to its credit, this does improve with air. While this may hold, I do think it will show at its best as young as possible. Drink now-2011.