

CHILLABLE REDS } GREEK AMPHORA WINE

Wine & Spirits

SUMMER SPARKLERS



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ROSÉ



92 | Quinta das Arcas \$11
2019 Vinho Verde Arca Nova Rosé (Best Buy) While most of the Arcas wines grow just northeast of Porto, in and around Valongo, the estate vineyard for this espadeiro-based rosé is further inland, near Penafiel. This is all about freshness, from the wild strawberry and crunchy cranberry notes to the clean and fragrant finish. It feels healthy and bright, almost red in the depth of its flavors, built to drink this summer with spicy lamb dumplings and other dim sum. *Wine Bridge Imports, Davis, CA*

89 | Quinta de Gomariz \$14
2019 Vinho Verde Espadeiro (Best Buy) Violet scents and crisp cranberry flavors meet sweet strawberry notes in the end. Cushioned by that sweetness, this is clean and round, a rosé for honey-glazed roast pork. *P.R. Grisley, Salt Lake City, UT*

87 | Adega de Monção \$10
2019 Monção e Melgaço Muralhas Rosé (Best Buy) A tangy blend of alvarelhão, pedral and vinhão, this has enough refreshing acidity to cut through the orange-marmalade sweetness of the fruit. Chill it for chicken liver pâté. *Aidil Wines & Liquors, Newark, NJ*

RED

88 | Quinta da Lixa \$11
2019 Vinho Verde Vinhão (Best Buy) Of the five panelists for this tasting, this critic was the only one who had tasted a vinhão from Vinho Verde before, so, this wine was a lesson in its sanguine flavors of freshly crushed grapes and its fierce acidity. Together, the panelists described it best, noting its “crazy color,” “the color of Welch’s” and its flavor—“weirdly, a lot going on for a grapey kind of wine.” They commented on its low alcohol making it so drinkable, and then started riffing on foods they’d like to eat with it, like burgers, spit-roasted pork or wood-fired mushroom pizza. *Grape2Glass, Newark, NJ* ■

YEAR'S BEST GALICIAN WINES

The Miño River divides Galicia from Portugal’s equally Celtic Minho region. Heading inland from Spain’s northwestern coast, the regions of Rías Baixas, Ribeiro and Monterrei are notable for their rich whites and acidic reds. This is seafood country, even inland, where you might find cockle empanadas at the town bar. And definitely at the coast, where albariño meets its match in *percebes*, the goose barnacles that grow on underwater cliffs just off shore, or in grilled *sardinhas* from the cold Atlantic waters. While the white wines from Rías Baixas have built a following in the US, Ribeiro may be the next discovery, a region famed for export wine in the 16th century making an impressive comeback in the 21st. —J.G.

Our blind tasting panels assessed **79** wines over the last 12 months from three areas of Galicia: Rías Baixas, Ribeiro and Monterrei. **Joshua Greene**, our critic for the wines of Galicia, rated **35** as exceptional (90+) and **9** as Best Buys. Subscribers can find a complete list of wines tasted, and all reviews, at wineandspiritsmagazine.com.

WHITE

MONTERREI

94 | Quinta da Muradella \$84
2013 Monterrei Bajo Velo Treixadura José Luís Mateo farms this treixadura in clay soils at 1,510 feet, using the altitude to temper the heat of Monterrei. He farms under organics and lets the wine ferment spontaneously before leaving it in barrel for 18 months under a veil of flor (*bajo velo*). This 2013 is the current release, having aged an additional five years in tank. Through all that time, the wine sustained treixadura’s zesty freshness while it developed a level of complexity that would satisfy lovers of mature Burgundy. It may have been grown in clay, but it tastes like stones, its golden color replayed in scents of orange blossoms and toasted hazelnuts. It has the remote wilderness feel of the forests at the edge of Mateo’s vineyards. *Olé & Obrigado, New Rochelle, NY*

RIAS BAIXAS

93 | Vinos del Atlántico & Rodrigo Mendez \$40
2017 Rías Baixas Muti Albariño Rodrigo Mendez of Forjas del Salnés collaborates on this wine with Patrick Mata and Alberto Orte, cofounders of Olé Imports. They make it from three vineyards, one parcel dating to 1912, the others to the early 1970s. Two-thirds of the wine aged for a year in 1,000-liter *foudres* and the rest remained in stainless steel. Blended together, the combination creates bass notes of toasty rich-

ness and fleshy quince and kumquat flavors. Above that, there’s a floral buzz that takes it from fresh to mouthwatering as it rises and crashes in waves of taste—in a taste of the sea, like the nectar of a scallop or an oyster. But unlike either of those two creatures, this will take well to aging, its mineral complexity and depth of fruit lasting in harmony. *Olé & Obrigado, New Rochelle, NY*



93 | Adegas Tollodouro \$27
2019 Rías Baixas Pontellón Albariño This estate, founded in 2000, is located in O Rosal, two miles north of the Miño River and six miles inland from the Atlantic. Its 227 acres of hillside vines include a range of white varieties, with Pontellón based solely on albariño. The south-facing vines create an ample wine, its depths of floral cream and brisk white fruit ready to connect with an oyster pan roast, or Dungeness crab seared with ginger and scallions. Give it time in a decanter and the wine amplifies its brisk, racy flavors, glowing with delicious energy. *W.Direct, Lawrence, KS*