

Quinta da Lixa Escolha Vinho Verde 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2021

GRAPE Albariño/Alvarinho

GEOGRAPHY Europe

COUNTRY Portugal

LARGER REGION Minho

SMALLER REGION Vinhos Verdes

Rationale

You say “Albariño,” I say “Alvarinho” and we are both correct— they are the same grape. The latter is what the variety is called in Portugal where it is a lynchpin grape in the northern part of the country. Indeed, Alvarinho is grown throughout the Vinho Verde appellation, but the Minho Valley is considered its true home. The Minho district is increasingly being planted, as are other parts of the country, to add freshness, structural backbone, and minerality to white wine blends across the Iberian nation. Often, as is the case with this wine, it can be blended in the larger Vinhos Verde DOs (like Loureiro, Trajadura, among others), where the other grapes (castas in Portuguese) add texture, aromatics, and flavor differences. Loureiro (Laurel in Portuguese) contributes aromatics, with notes of fresh pine, melon and lemon zest while Trajadura (Treixadura in neighboring Spain) adds elegance with pear/apple fruit, delicate floral notes, and a balsamic accent.

Owned and operated by the Meireles family from the town of Vila da Lixa since the mid-1980s, Quinta da Lixa began its life as a cellar-door vendor of what the locals lovingly called o tal vinho da Lixa – ‘that Lixa wine. In the early 2000s, Carlos Teixeira, a local who had left town to make his name as one of Portugal’s most respected oenologists, came onboard. Escolha, meaning a choice, is a term used for wines that have a higher pedigree.

Sight

BRIGHTNESS Brilliant

CLARITY Clear

COLOR DEPTH Medium

COLOR Straw

HIGHLIGHTS Green

BUBBLES Yes

Structure

RESIDUAL SUGAR Dry

ACID High

ALCOHOL Medium

PHENOLS None

TEXTURE Lean / Tart

FINISH Long

COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Yuzu • Lemon • Lime *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*

TREE/VINE FRUIT Pear (Green) • Apple (Green) • Quince *Condition: Fresh, Ripe*

STONE FRUIT Peach (Yellow) • Nectarine (White) • Peach (White) *Condition: Fresh*

TROPICAL FRUIT Pineapple • Melon (Green) • Starfruit *Condition: Under Ripe / Tart, Fresh*

FLORAL Elderflower • Lemon / Lime Blossom *Condition: Fresh*

GREEN VEGETABLE Olive (Green) • Caper • Spring Peas

HERBAL Chamomile • Sorrel • Verbena • Laurel / Bay Leaf

INORGANIC EARTH Mineral / Rock • Salinity / Seashell

OAK AGING No

OXIDATION/NUTTINESS Macadamia • Pinenut • Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact