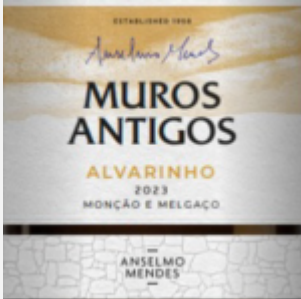


## Anselmo Mendes Muros Antigos Vinho Verde Alvarinho Portugal 2023

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



### Final Deductions

**VINTAGE** 2023  
**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. Though it can be blended in the larger Vinhos Verde DOs (like Loureiro and Treixadura, among others), Alvarinho shines best as a mono-variety wine in the specific sub-zone of Monção e Melgaço. Here, the grape expresses itself with telltale brightness, an almost-saline minerality, and both tree fruit and citrus notes— fresh herbs are also quite typical.

Anselmo Mendes is one of Portugal’s most revered winemakers. A native son of Monção (which, along with neighboring Melgaço, where his cellar is located, is one of the top Alvarinho crus in the country), he hails from an agricultural family that, like most in the area, dabbled historically in wine for household production. After working for others, in 1998, he struck out on his own, producing his first namesake-label wines in a bone-dry, mineral, serious, no-fizz style and rocketed him to become Winemaker of the Year in the Revista de Vinhos, Portugal’s chief domestic wine publication. As the wine’s name suggests, this wine is made with extensive skin contact, a rarity in the region.

### Sight

**BRIGHTNESS** Star Bright  
**CLARITY** Clear  
**COLOR DEPTH** Deep  
**COLOR** Yellow  
**HIGHLIGHTS** Green  
**BUBBLES** Yes

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** High  
**ALCOHOL** Medium  
**PHENOLS** None  
**TEXTURE** Round / Smooth  
**FINISH** Long  
**COMPLEXITY** High

### Aroma & Taste

**CITRUS FRUIT** Lemon • Meyer Lemon • Key Lime *Condition: Fresh, Ripe* *Part: Flesh, Peel / Zest*  
**TREE/VINE FRUIT** Pear (Yellow/Brown) • Apple (Green) *Condition: Fresh, Ripe*  
**STONE FRUIT** Apricot • Peach (Yellow) • Nectarine (Yellow) • Nectarine (White) • Peach (White)  
*Condition: Fresh*  
**TROPICAL FRUIT** Guava • Starfruit • Pineapple • Mango *Condition: Under Ripe / Tart, Fresh*  
**FLORAL** Jasmine • Honeysuckle • Lemon / Lime Blossom • Elderflower *Condition: Fresh*  
**GREEN VEGETABLE** Spring Peas • Olive (Green)  
**HERBAL** Chamomile • Lemon Grass • Sorrel • Verbena  
**OTHER SPICES** Ginger Powder • Sesame / Candy  
**INORGANIC EARTH** Mineral / Rock • Salinity / Seashell  
**OAK AGING** No  
**OXIDATION/NUTTINESS** Peanut / Shell • Pinenut  
**PERCEIVED WINEMAKING CHOICES** Lees Contact