

GILLIAN SCIARETTA'S RECOMMENDED WHITE WINES FROM PORTUGAL

More than 160 wines were reviewed for this report. A free alphabetical list is available at WineSpectator.com/083118. WineSpectator.com members can access complete reviews for all wines tasted using the online Wine Ratings search.

QUINTA DAS CARVALHAS Douro White 2015

92 \$35

A generous but refined white, brimming with apple cobbler, spiced pear and lemon curd flavors, balanced by mineral and smoky accents midpalate. Gouveio and Viosinho.

CASA FERREIRINHA Douro White Antonia Adelaide Ferreira 2014

92 \$149

A robust, full-bodied white, lending creamy mango, honeyed peach and marmalade flavors, matched with floral, beeswax and fig accents. Baking spice notes mark the long finish. Viosinho and Arinto.

CONCEITO VINHOS Douro White 2016

92 \$45

Minerally and focused, with vibrant acidity detailing the crunchy peach and melon fruit. Spice and green herb notes linger into the long, mouthwatering finish.

RAMOS-PINTO Douro White Duas Quintas Reserva 2016

92 \$30

This white shows finesse and intensity, with a smoky edge lining the grilled pineapple, spiced pear and tangerine flavors, underpinned by mineral, tarragon and spice elements. Mouthwatering finish.

WINE & SOUL Douro White Guru 2016

92 \$40

This medium-bodied white is elegant, with melon, lemon oil and white peach flavors, accented by white pepper, wet stone and white blossom details. Sweet spice and creamy accents linger on the long finish.

ADEGAMÃE Lisboa White Dory Reserva 2015

91 \$24

Creamy and medium-bodied, plump midpalate and sporting peach cream, lemon curd and floral flavors woven together with baking spice and poached pear accents. Viosinho, Alvarinho and Chardonnay.

CARM Douro White Maria de Lourdes 2016

91 \$37

A harmonious, medium-bodied white, with pureed peach and pineapple flavors that are fresh and lightly honeyed. Accents of baking spice and mineral add depth. Gouveio, Viosinho and Rabigato.

QUINTA DAS CARVALHAS Douro White 2016

91 \$35

Apple cobbler, citrus oil and spiced pear notes are matched with toast, mineral and baking spice details in this full-bodied white, with solid acidity adding freshness through the herb-tinged finish.

QUINTA DO CRASTO Douro White Superior 2016

91 \$30

Full-bodied, with a broad, layered profile offering honey cream, glazed peach and pineapple tart flavors, woven together with vanilla and buttery accents. Viosinho and Verdelho.

FONTES DA CUNHA Encruzado Dão Munda 2015

91 \$30

Powerfully spicy and fresh, this white offers apricot, mango and peach fruit woven together with honeycream and blanched almond accents. Lip-smacking acidity lends structure, with floral and mineral elements.

POÇAS JUNIOR Douro White Reserva 2016

91 \$25

Well-crafted, featuring flavors of lemon curd, star fruit and baking spices, this creamy white boasts a good structure and shows depth, with smoke, herb and pear notes on the long finish.

QUINTA VALE D. MARIA Douro White Curriculum Vitae 2016

91 \$99

A fresh, minerally white that shows good cut to the spiced apple and green fig flavors. Spice and honey cream notes extend into the lengthy finish.

JOÃO CABRAL DE ALMEIDA Alvarinho Minho Camaleao 2017

90 \$20

This fresh white is light-bodied but shows concentration, with creamy apple, spice and kumquat notes. Long finish.

CASA FERREIRINHA Douro White Papa Figs 2016

90 \$18

Aromatic, with notes of beeswax and almond flanking the lemon curd, pureed mango and peach flavors of this medium- to full-bodied white.

HERDADE DOS COELHOIS Alentejo White Tapada 2016

90 \$40

Supple, with a creamy profile of apple tart, pear and honey blossom flavors and accents of baking spices and smoke. Arinto and Roupeiro.

FONTES DA CUNHA Dão Quinta do Mondego White 2016

90 \$20

This white shows refinement and power, defined by a toasty edge to the dried apricot, pineapple and mineral flavors.

LAVRADORES DE FEITORIA Douro White Três Bagos 2016

90 \$15

This offers a toasty aroma flanking the apple, pear and melon flavors that are well-spiced and structured by firm, integrated acidity.

ANSELMO MENDES Vinho Verde Monção e Melgaço Expressões 2016

90 \$40

Light- to medium-bodied, with a creamy, honey-tinged undertone, this displays pineapple puree and peach flavors. Alvarinho.

NIEPOORT Douro Redoma White 2016

90 \$26

Fresh and supple, this medium bodied white shows a floral edge to the honey cream, spiced apple and pureed mango flavors.

QUANTA TERRA Douro White Grande Reserva 2015

90 \$28

Focused, with razorlike acidity binding the crunchy apple and kumquat flavors, lingering over spice undertones. Gouveio and Rabigato.

REAL COMPANHIA VELHA Douro White Quinta do Sábio Field Blend 2016

90 \$20

Mineral-driven, offering pureed peach, honey and poached pear flavors structured by a mouthwatering acidity. Long finish.

SOALHEIRO Alvarinho Vinho Verde Primeiras Vinhas 2016

90 \$28

This light-bodied white shows focus and concentration to the lemon oil, dried pineapple and tangerine flavors, with mineral details.

CASAL STA. MARIA Malvasia Colares 2014

90 \$38
500ml

Fresh and honeyed, this focused white sports concentrated, spiced peach, lemon tart and dried mango flavors.

QUINTA DO VALLADO Douro White Reserva 2016

90 \$48

A plush white, with pear pasty and lemon curd flavors underpinned by baker's spice details. Gouveio, Arinto and Rabigato.

AGRIMOTA Vinho Verde Portal da Calçada Reserva 2017

89 \$13

Well-balanced, with a wet stone undertone to the peach and apple flavors matched to spice and crunchy herb accents.

JOÃO CABRAL DE ALMEIDA Loureiro-Alvarinho Vinho Verde Camaleao 2017

89 \$18

An elegant, light-bodied white, displaying floral-tinged and crisp peach, lemon oil and tangerine flavors, with ample spice.

CASA FERREIRINHA Douro White Planalto Reserva 2016

89 \$14

This well-spiced white offers a focused profile of lemon cream, ripe pear and melon notes bound together by floral accents.

QUINTA DE CHOCAPALHA Arinto Lisboa 2016

89 \$12

Lively but focused, this crisp white packs savory spice, dried herb and citrus fruit flavors and ample mineral accents.

REAL COMPANHIA VELHA Douro White Evel 2017

89 \$15

Focused, with peach, floral and melon flavors cast with mineral and spice undertones. Viosinho, Rabigato, Fernão Pires and Moscatel.

SEACAMPO Dão White Casa Américo 2017

89 \$10

Floral and smoke aromas meld into the lemon curd, glazed peach and mango flavors. Bical, Cerceal Blanco and Encruzado.