



QUINTA DA PEDRA

Milagres Alvarinho 2021

90 Points

The 2021 Milagres Alvarinho was produced with their best grapes from their vines in Monção. It fermented with selected yeasts, with the end of the fermentation finished in well-seasoned, neutral (over 10 years old) 225- and 300-liter French oak barrels, where it matured with the lees and regular bâtonnage for six months and was kept for another six months until it was transferred back to stainless steel and then bottled. It has higher ripeness, 13.9% alcohol and mellow acidity. Like last year, I find it to be quite polished and tasty, with a little more weight and some complexity. 28,000 bottles produced. It was bottled in 2024, and the bottles are kept for two years before the



wine is released.

Luis Gutierrez - April 8, 2026

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