



2013 Julia Kemper Curiosity White

Rating	Drink Date	Region	Maturity	Sweetness
92	2017 – 2024	Dão	Mature	Dry
Type	Variety	Reviewed by	Issue Date	Source
Table	Proprietary Blend	Mark Squires	1st Sep 2017	232, The Wine Advocate

Tasting Notes

The 2013 Branco Curiosity is a blend similar to the Reserva Branco this issue (that is a roughly equal amount of Malvasia Fina and Encruzado), but it doesn't show the same. It did get a bit more oak—six months in new French oak and comes in at only 12.6% alcohol. The first difference is on the nose. This has a touch of mint and eucalyptus, which owner Julia Kemper said to me is a result of the vineyard. She said that all her wines have a little of this, but the personality level here makes it, um, a curiosity. By far the most distinctive of the wines this issue, this is very aromatic, minty on both the nose and the palate. It also has some of the same slight tartness of the others. This may not be everyone's cup of tea, but it is pretty fine and rather intriguing. Thanks to its acidity, it should also make a good food wine, if you make sure to select the pairing with that minty nuance in mind. Julia said oysters and salmon might be good choices. Give it a try—it seems to be popular with chefs.

