

Our first 2023 vintage and upcoming 2024 vintage have been recognised by some of the wine world's most respected competitions and publications. These independent assessments provide valuable confirmation of the quality and consistency of the Gosto da Alma wines from its very first vintages.

Gosto da Alma is produced in close collaboration with Portuguese winemakers Jorge Sousa Pinto and Pedro Bravo de Faria (A2V), whose expertise helps shape wines that combine authenticity, elegance, and a strong sense of origin.

**blend
2023**



“Associação dos Escanções de Portugal- (Portuguese Association of Wine Sommeliers) GOLD Tambuladeira de Ouro.”

CMB | MERIT 2026 86.5/100 points

“Ripe apricot and raspberry on the nose, with robust oak. Tasty and vibrant on the palate, with a lovely smoothness and elegant expressiveness.”



17/20 points

“Very good in aroma, with a slight reduction that gives it a serious tone, the pear and apricot fruit is very well integrated, the whole thing is attractive. It's a ripe Vinho Verde, with good fruit character and an acidity that envelops the whole, keeping it in a register of great balance. Very fair price.”

PERSWIJN

★★★★☆

“saline lemon custard limoncello white blossoms light-bodied fresh apple acidity delicate texture stony balanced.”

**loureiro
2023**



Decanter bronze 89/100 points

“white lilies yellow peach quince notes biscuit-like texture fresh acidity gastronomic attractive purity juicy roundness.”



17/20 points

“Ripe citrus aromas, with some weight to the fruit, but with light mineral touches that enhance the overall character. There's a very attractive austerity right from the nose. Fresh on the palate, it has good volume and discreet acidity that gives it freshness without being overpowering. Its gastronomic aptitude is evident.”

PERSWIJN

★★★★☆

“ripe apple peach nutmeg juicy round light but with texture.”

**espumante
reserva brut 2023**



25 years MUNDUS vini
GRAND INTERNATIONAL WINE AWARDS

“Mundus Vini Summer 26: The jury praised its mineral and citrus character, ripe fruit and subtle brioche notes, highlighting its harmony, complexity, body and ageing potential.”



CMB | CONCOURS MONDIAL BRUXELLES 85.3/100 points

“The nose has citrus accents of lime and banana, with a floral touch. The palate has vibrant acidity and fine bubbles, offering fine balance with a delicate finish.”

PERSWIJN

★★★★☆

“flowers pear ripe apple grapy good mousse soft & fine mild acidity off-dry.”