



1836 Gran Reserva 2015, DOC Do Tejo

Date tasted: 17 June 2017

Reviewer: Julia Harding

Published: 30 August 2017

Score: 16.5+

Drink: 2017-2022

1836 is the year the company was founded. Old-vine Fernão Pires. Fermented and aged eight months on lees in French oak. TA 6.12 g/l, pH 3.49, RS 1.8 g/l.

Very pale gold. Richly oaky with aromas of cedar, spice. Rich and oaky on the palate too so that I am not sure the variety is evident but it is giving attractiveness freshness to balance the weight and body of the wine. A touch of mealy, creamy clementine-like citrus on the finish. Big and satisfying but still in balance – for lovers of oaky white wines. Chewy finish. And the extra time in bottle has really helped with the integration of oak and fruit since I last tasted it. I'd like to taste it again in another year. Lovely crisp finish and good balance despite the marked oak bodes well for that longer bottle age. (JH)