



### Pegos Claros Vinhas Velhas Castelão Reserva Palmela 2014

Date tasted: 27 October 2017

Reviewer: Julia Harding

Published: 27 October 2017

Score: 16.5

Drink: 2017- 2021

60-year-old vines. Foot trodden in lagar. 12 months in used French oak and bottled Feb 2017, TA 4.7 g/l, RS 3.5 g/l, pH 3.7.

Mid crimson with a soft rim. Alluring sweet red-cherry fruit aroma. Juicy and sweet-fruited on the palate, spicy too, with silky tannins and more freshness than I expected from the numbers. The residual sugar does not show at all and this is a big step up from the 2013. The tannins give shape to the wine but are fully entwined with the fruit. Lots of pleasure and good length. Shows Castelão at its best. (JH)