



### 1836 Grande Reserva 2014, DOC Do Tejo

Date tasted: 09 February 2017

Reviewer: Julia Harding

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Score: 16.5++

Drink: 2018- 2024

Old vines on sandy soils. Fermented in lagar. Aged 14 months in new French oak. TA 5.8 g/l, pH 3.6.

Very heavy bottle. Very dark crimson, typical for this variety. Given it has been in new oak, this is remarkably perfumed with mulberry and blackcurrant fruit and a light floral note. With air the sweetness of the oak shows a little more. Very dense and intense in fruit but the tannins are surprising in being already quite smooth and chocolatey, thickened a little by the oak. There's a little bit of alcoholic heat on the finish but it is packed with fruit. Big and powerful but still juicy. It is all a bit punchy for now - I'd like to see it after a couple of years in bottle. At the moment the aroma is more inviting than the palate.