



### **Pegos Claros Grande Escolha Castelão 2013, Palmela**

Date tasted: 04 February 2017

Reviewer: Julia Harding

Published: 04 February 2017

Score: 16.5+

Drink: 2019 - 2025

Unnecessarily heavy bottle. 90-year-old vines. Foot trodden in open lagar. 12 months in French and US oak. RS 2.5 g/l, pH 3.78. Deep crimson. Markedly sweet aroma - both fruit and oak. Red cherries and floral too. On the palate, more meaty and savoury and chewy in texture even though the tannins are fine grained. Already showing some complexity and intensity without heaviness. Dry finesse and a hint of char (oak?) on the finish. Needs time to become more silky and full integrated but lots going on here.