



Pegos Claros Reserva Castelão 2013, Palmela

Date tasted: 04 February 2017

Reviewer: Julia Harding

Published: 04 February 2017

Score: 16

Drink: 2017 - 2020

Foot trodden in lagar then aged 12 months in French and US oak. RS 3 g/l, pH 3.69.

Mid cherry red and scented with red cherries on the nose. Really fresh and fragrant on the palate too, the fruit dominating the oak here. Fine tannin texture, long fresh finish and really easy to drink, with or without food, though might be better with food for the next year or so until the tannins are fully resolved. Juicy finish.