



### 1836 Grande Reserva White DOC do Tejo 2016

Date tasted: 24 March 2018

Reviewer: Julia Harding

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Score: 17

Drink: 2018 - 2021

Fernão Pires fermented and aged 12 months on lees in French oak. Very pale gold. You can definitely detect the barrel ferment and lees work here in a creamy, mealy, spiced richness as well as a touch of mandarin and orange pith that I often associate with white wine in French oak. Quite oaky on the palate but the stone-fruit flavours are not overwhelmed. Lovely freshness and length and it is quite unusual to take the variety so seriously. Impressive length and depth and very good harmony of the fruit and the winemaking. Not sure how this will age, perhaps longer than my rather cautious drink dates. (JH)