



2015 Branco 1836 Grande Reserva

Review by Mark Squires

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Rating: 89+

Drink: 2017-2021

Cost: \$73-77

The 2015 Branco 1836 Grande Reserva is a Fernão Pires aged for eight months in new French oak. It comes in at 12.5% alcohol. The oak is a bit too prominent here, but the oaky nuances subside with air. The wine then becomes rather focused and tasty, with some grip on the finish. It is very well done overall, but it does seem a bit pricey for what it is. To justify this price point, it has to hold well in the cellar and improve as well. I have my doubts that it will be a long-term wine, however. It certainly shows well, though, and it should pair well with foods. There were just 120 three-packs produced.