



2013 Grande Escolha Pegos Claros

Review by Mark Squires

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Rating: 91+

Drink: 2018-2037

Cost: \$38-40

The 2013 Grande Escolha Pegos Claros Vinhas Velhas is all Castelão, aged for 12 months in an equal mixture of French and American oak (new and second-use). It comes in at 14% alcohol. Sourced from 90-year-old vines, this is a wine that shows elegance on the mid-palate, increasing power on the finish as it airs out and waves of flavor. Well, Castelão is not shy regarding that last point. For those who love high-flavor red grapes like Grenache, this is a good grape to try. With youth, it is exuberant and rich (although this one is a bit more understated). With age, it becomes ever more interesting and complex. The longer this sat, in fact, the more interesting it was. I originally thought it might lean a bit to overly thin. The first taste wasn't as good as the last. It fleshed out in the glass and eventually showed better structure. It was always impeccably balanced. It has a lot of potential, but you'd be advised to give it a couple of more years, at least, if you can. Of course, with extended aging, you will gain many more rewards. There were 2,800 six-packs produced.