



2014 Tinto Colleja

Review by Mark Squires

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Rating: 85

Drink: 2017-2019

Cost: \$11-12

The 2014 Tinto Colleja is a roughly equal blend of Tinta Roriz, Touriga Franca and Touriga Nacional, aged for eight months in used (second, third and fourth use) French oak. It comes in at 13.5% alcohol. Creamy and smooth in texture, this adds modest flavor and reasonable concentration for the level. There isn't much lift to the fruit, though, and it lacks a little life and bite, making it seem almost syrupy on opening. It lacks vivid flavors, too. Given the price range, this is still a very respectable quaffer in a tough vintage, but I think it falls a bit short of the last couple of vintages.