



2016 Branco 1836 Grande Reserva

Review by Mark Squires

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Rating: 91

Drink: 2018-2026

Cost: \$65-69

The 2016 Branco 1836 Grande Reserva is all Fernão Pires, a signature white grape in the region, aged for 12 months in second use French oak. It comes in at 12.5% alcohol. The wood gives this a bit of spice, but the freshness of the wine and the concentration easily match the wood. At the moment, the flavor alteration from oak is noticeable—but not offensive. It is actually rather tasty. Eventually, this should pull the wood in. It will age well, I suspect, so there is no rush to drink it. Nicely structured, focused and filling the mouth well, this may be the best I've yet seen in the brand. It's admittedly a bit pricey, but it certainly performs well. It has some upside potential in the cellar too. There were 238 six-packs produced.