



2014 Poseidon - 2nd Edition

Review by Mark Squires

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Rating: 90

Drink: 2018-2030

Cost: \$80-85

The 2014 Poseidon is a blend of 40% Touriga Nacional, 40% Touriga Franca and 20% Sousão. It was aged for 12 months in new French oak and comes in at 14% alcohol. It is a wine that was treated a bit oddly, so let's get that out of the way up front. The 3,200 bottles were put on a ship bound for Newfoundland, Canada. It hit land after 72 days and 9,764 miles at sea. The winery, through its marketing representative, explained that this was "an initiative of the Merchant Navy Officers Club and Lua Cheia em Vinhas Velhas that intended to preserve the maritime memory of Portugal and to evoke the Portuguese fishermen who, over the centuries, dedicated their lives to long-distant fishing." All bottles have a certificate signed by the president of the Merchant Navy Officers Club and the master of the ship. The wine shows its wood far too much just now, giving it a vanilla-laced finish and a one-dimensional feel. The rest is pretty fine, though. With beautiful mid-palate finesse, it is focused and elegant. The tannins are moderate, but they provide ample grip on the finish. There is some intensity of flavor, although a fair bit of that comes from the wood. While you can approach this now, giving it another year in the cellar wouldn't hurt. In the context of the rather dreadful vintage, this is very well done, although not a terribly good value. If it can pull in the oak while retaining its fruit—on paper, the oak treatment isn't too heavy—it will justify its score and might even be entitled to an uptick.