



2015 Andreza Grande Reserva

Review by Mark Squires

RobertParker.com # 242 April 2019

Rating: 90+

Drink: 2021-2035

Cost: \$28-30

The 2015 Grande Reserva Andreza is a blend of 40% Touriga Nacional, 40% Touriga Franca and 20% Sousão, all aged for 12 months in 60% new French oak. It comes in at 14% alcohol. Rather drenched in vanilla on opening, this is all about the wood in terms of aromatics and flavor just now, but that will get better in time. I held it open for a couple of hours, and it improved notably. It has many virtues, moreover. It also has good focus, concentration without jam and controlled tannins for support. It is tightly wound. There is an eccentric aromatic in the background—maybe an oak artifact—but that got better with aeration too. When this comes around, it should be better than the 2014—whether because that goes down or this goes up, we'll see—but right now this needs to be tossed in the cellar for a couple of years to pull in the wood and develop complexity.

Note that this is the same wine as the Poseidon reviewed this issue—with the only difference being the Poseidon's sea voyage, which may have helped the Poseidon be a bit more developed. If so, that perhaps does not bode well for the "+" I have here on the score, but it may also be that differing storage issues did not work in Poseidon's favor. In any event, this showed a little better to me.

in www.robertparker.com, April 2019