



2019 Tyto alba Bio D.O.C. Do Tejo

Review by Mark Squires

RobertParker.com # End of April 2022

Rating: 89

Drink: 2022 - 2025

Cost: \$37-39

The 2019 Tinto Tyto Alba Bio is all Alicante Bouschet aged for 13 months in used French barriques. It comes in at 13.97% alcohol. The monovarietal nature of this makes it completely different from the regular Tyto Alba blend in this report, but the style sure is different too. This seems to have more mid-palate finesse, more transparency and more expressive fruit. The texture leans more to silk than velvet. The Alicante is tamped down, that is, a grape that is often big and vinified very ripe seems fresh and elegant instead. There's a juicy finish that is filled with flavor. This then adds a modest backbone, but the tannins are ripe, making this easily approachable now. It should age throughout the decade, if you must age it. I'm not sure doing so will bring any great rewards, though. In its flavor profile, there's a certain Rhône-like demeanor at first, some hints of a lighter Grenache. There's a bit of a hint of Carignan too, if you're looking for comparisons. Then, as it evolves, it adds that Alicante beef to go with the strawberries and brambles. By comparison, the regular Tyto Alba seems fuller and richer, despite a lower alcohol level, but it's much more straightforward and much less interesting. This Bio will put a smile on many faces for its combination of freshness and flavor, but I won't be surprised if many prefer the more standard Tyto Alba blend. If nothing else, that has the advantage of being significantly less expensive. There were 2,500 six-packs produced