



2018 Tyto alba Touriga Nacional D.O.C. Do Tejo

Review by Mark Squires

RobertParker.com # End of January 2022

Rating: 89

Drink: 2022 - 2030

Cost: \$35-36

The 2018 Touriga Nacional Tyto Alba was aged for 12 months in 20% new French oak and comes in at 14.2% alcohol. Fruity, this has strong blue fruits to which it adds the new wood. The Touriga is in full flight and unrestrained. There are some who contend this grape is too much, too exotic. This is sort of what they mean (even if I don't agree). The somewhat flamboyant flavor profile here, despite relatively modest oak statistics, is ultimately cut by the wood, even if the oak impact improves a bit with air. It also seems riper than that 14.2% would suggest. I loved the velvety texture, and the wine also adds some structure, showing a real (if restrained) backbone. The tannins are not at all hard. This will still do better with another year in the cellar. It's drinkable now, but a little more time might allow it to come together better. The question here is whether it can pull in more wood (almost certainly), while showing more nuance and less flamboyance in a year or two (that's more of a question). This ripe Touriga will have a chance, thanks to its nice structure. Give it a shot, but don't drink it today. Of course, some will no doubt love this for its high personality as it stands.