



2010 Pegos Claros Grande Escolha

Review by Mark Squires

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Rating: 91

Drink: 2019- 2030

Cost: \$45-47

The 2010 Grande Escolha Pegos Claros Vinhas Velhas is a Castelão from near-centenarian vines aged for eight months in new French oak. It comes in at 14% alcohol. This was the first Grande Escolha I saw from the winery and the first made under new management since this estate was acquired from Companhia das Quintas. Let's check in. Textured with velvet thanks to the wood, this has nicely pulled in a lot of the oak-derived aromatics and flavors that I complained of early on. It seems graceful and elegant now, nicely focused and close to fully harmonious. It seems likely, too, to exceed the original drinking window by quite a bit, but let's take that in stages. On many fronts, this was underrated. It has answered my questions in the cellar. It may yet improve a bit more. There were 755 six-packs produced.

This winery is a specialist in Castelão, the regional signature. It is also about all they have in the vineyard. They found small amounts of other things here and there, but they are close to 100%.