



2019 Pegos Claros Tintinha DOC Palmela

Review by Mark Squires
RobertParker.com # End of July 2022
Rating: 95
Drink: 2022- 2040
Cost: \$125-130

The 2019 Tintinha was aged for 10 months in new French oak and comes in at 13.8% alcohol. The winery says that "a careful approach in a specific very small and old parcel allowed us to identify a unique and mysterious grape variety named Tintinha." They know of no other examples of this but have used it in their Primo brand. A bit herbal and showing blackberries and plums, this is potentially a superstar. The mid-palate finesse is excellent, but this is also concentrated in fruit flavors. Then, there's the structure. This has a serious backbone but gives plenty of evidence that it can stay in balance, as the tannins are not too hard. This is their first monovarietal and the first time presented in a tasting. There's obviously no track record here, and the drinking window is certainly an educated guess, but I'm impressed.