



2016 Quinta do Bronze Vinha do Plagão DOC Douro

Review by Mark Squires

RobertParker.com # End of March 2021

Rating: 93+

Drink: 2021 - 2033

Cost: \$200-220

The 2016 Tinto Quinta do Bronze Vinha do Plagão is Touriga Nacional dominated (60%), with roughly equal portions of Sousão, Tinto Cão and Touriga Franca for the rest, all aged for 18 months in new French oak. It comes in at 14.9% alcohol. This obviously has a different profile than the other reds reviewed in this report—more alcohol, more new oak and a very high price point from a winery that is mostly known for value. Sourced from a vineyard dating back to 1823, the grapes come from vines in a single-parcel at 494 meters in height.

Beautifully constructed, this is very ripe and a little earthy on opening. Then, it becomes creamier, fruitier and richer. It still has some tannic pop, even with this late release, but the tannins don't get in the way of drinking it at this stage of its life. It is easily approachable and drinks pretty well. That doesn't mean this sexy Tinto won't improve more—it can and probably will. The grip on the finish may be somewhat subtle, but there's plenty. In fact, even though it seemed just fine on opening, it needed a couple of hours to show well. The aeration allowed it to smooth out and show some nuance. Overall, this is a nice success, but it has to be more than that at this price point. It needs to develop and become something better 10 years from now. That remains to be seen. There's no track record, to be sure. Let's be a bit conservative and start here. This will be released in the second quarter of this year. There were 930 three-packs produced.

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