



2017 1836 Grande Reserva Branco DOC Do Tejo

Review by Mark Squires

RobertParker.com #245 October 2019

Rating: 89+

Drink: 2019-2027

Cost: \$65-69

The 2017 Branco 1836 Grande Reserva is a Fernão Pires aged for seven months in second use French oak. It is very dry and comes in at 12.5% alcohol. Too woody at the outset, this does begin to recover with some air and warmth (as I've seen with other vintages). There is enough acidity to give this some vibrancy and cut through the wood. The mid-palate depth is good, but there is, most of all, an elegant feel. Ultimately, this grew on me. It should age gracefully for several years and improve. Then, we'll see where it can go after that. There were 365 three-packs produced.