



## 2015 Quinta do Bronze DOC Douro

Review by Mark Squires

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Rating: 92

Drink: 2019-2032

Cost: \$92-94

The 2015 Quinta do Bronze is a blend of 40% Touriga Nacional, 30% Touriga Franca, 20% Tinto Cão and Sousão for the rest, all aged for 24 months in new French oak, then held back in bottle. It comes in at 15% alcohol. This is all sourced from Cima Corgo. Creamy and too oak-driven on opening, this otherwise shows quite well. It is ripe and solid while maintaining good mid-palate finesse. The tannins are fairly ripe, but there is good support for the fruit. It has a refined feel once past the wood.

The key question with this wine, therefore, will be the degree to which it pulls in the wood. Nothing here suggests that it is as impressive as the price point in the USA, but it does have some chance to become more impressive. Just as wine, it's good in terms of structure, concentration and fruit. It needs to show more harmony to justify that price point. It's got a shot to develop more in time. It did seem to pull in a lot of the wood with 90 minutes of air, which was very encouraging to see. As the fruit became more up front, it also seemed to show some very ripe nuances plus the beefy nuances from the Tinto Cão and Sousão (so I presume). This has much to recommend it. We'll see where it goes in time. Another year in the cellar wouldn't hurt, but it is approachable now.