



2013 Companhia das Lezírias Escolha Catapereiro

Review by Mark Squires

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Rating: 86

Drink: 2017-2023

Cost: \$15-18

The 2013 Escolha Catapereiro is a 60/40 blend of Aragonez and Alicante Bouschet, aged for six months in new French oak. With a bit of cream for texture on opening (an oak artifact), this is soft and easy at first. Then, it tightens considerably. The winery does sometimes tend to pour on the tannins, even with modestly-priced wines. That has some downsides, but it also makes inexpensive wines seem rather serious, too, if not always as much fun in their youth. So, too, here. Once past the first blush of fruit, this becomes rather intense and more gripping on the finish. It should be pretty close to approachable nonetheless, but note that this is a food wine, not an easy sipper. As tends to be the case here, the structure seems to suggest aging it for several years, but I'm less sure that the mid-palate depth will keep up. Give it a few months to settle down and see where you're at. Sometimes, the tannins fall off quickly in wines at this level.