



2017 Quinta do Bronze DOC Douro

Review by Mark Squires

RobertParker.com # October 2021 Week 2

Rating: 92

Drink: NA

Cost: \$90-92

The 2017 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 before release. It comes in at 14% alcohol. There's a hefty amount of oak treatment here to go with a big price spike for a producer normally thought to make nice values. So, this is a lot different on many fronts, even if on paper the blend looks a lot like the Andreza Reserva this issue. (This, however, is a single-quinta wine while the Andreza is not.) If this lacks the purity of the winery's fresher reds (like the Andreza this issue), it adds more power and it seems richer, better able to absorb power. Is the price spike worth it? That depends on your taste as well as your pocketbook. It is a little too marked by the wood for my taste, but it is a wine that is also polished and mouth coating, with good structure and enough fruit to pop up from beneath the wood at times. It is not wholly overwhelmed by the wood. That said, while ultimately I think most will find this better than the more transparent Andreza and the Bronze will also age better, I'm not so sure it does enough to justify the huge price spike (over four times). This, in short, will have to earn its spurs over time, if it can. It's only the second vintage I've seen of this. Let's start here and give it time to evolve and acquire some nuance.