



2012 Azul Portugal Palmela

A Proprietary Blend Dry Red Table wine from Palmela, Portugal

Review by Mark Squires

eRobertParker.com # 219 June 2015

Rating: 86

Drink: 2015-2018

Cost: \$11

The 2012 Tinto - Palmela is a blend of 70% Castelão, 15% Touriga Nacional and 15% Cabernet Sauvignon, bottled and made at Casa Ermelinda Freitas. It was aged for four months in a mixture of second-year American (70%) and French (30%) oak. It comes in at 14% alcohol. Showing surprising intensity on the finish in its youth and at the moment, this adds strong aromatics, a touch of herbs on the finish and good fruit. There's not a lot complicated here, but it has some structure in its youth, a little complexity, feels fairly full in the mouth for its category and it has that nice intensity of flavor. For the price point, it is a bargain, a nice house pour. It should hold a few years, too, but it is a wine that is meant to be drunk on the younger side for best results.