



2013 Lua Cheia Em Vinhas Velhas Tinto Colleja
A Proprietary Blend Dry Red Table wine from Douro, Portugal

Review by Mark Squires
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Rating: 87
Drink: 2015-2021
Cost: \$10-11

The 2013 Tinto Colleja is a blend of 34% Touriga Nacional, 33% Touriga Franca and 33% Tinta Roriz, aged in new and used French oak for eight months. For the bargain basement price, this is rather interesting just now. It has some solidity in the mid-palate on opening, with a bit of a tightly-wound feel. Some bitter chocolate and earthy nuances lend support to the fruit, keeping it interesting rather than simple. There is a bit of bite on the finish, too. Wines at this price level often show sweet and candied; this seems more serious. It took quite awhile for it to open—an hour with the cork out and almost another in the glass. Eventually, it became more expressive and flavorful. Finally, at that point, the mid-palate admittedly thinned a bit. It was still rather aggressive, but more interesting than the price point would suggest. It seems to have the wherewithal to hold on nicely in the cellar for several years, but note that tannins sometimes fall off quickly and the mid-palate thins fast on this level of wine. So, if it could use a few more months to settle down, don't hesitate to dive in. It offers a lot of bang for the buck right now.