



2011 Colleja

A Proprietary Blend Dry Red Table wine from Douro, Portugal

Review by Mark Squires

eRobertParker.com # 204 (December 2012)

Rating: 85

Drink: 2012 - 2016

Cost: \$10

The 2011 Tinto Colleja is a roughly equal blend of Touriga Nacional, Touriga Franca and Tinta Roriz, aged for 8 months in a mixture of new and old French oak. This is not imported, but it is essentially the same wine (with very insignificant grape percentage differences) as Azul Portugal's Douro Tinto, also reviewed this issue. Surprisingly gripping for its price range, with some tannic bite and some brightness apparent, this has some meaty nuances and velvety texture. It is tightly wound and focused. Not terribly concentrated, it has more than enough concentration for its level and shows well in its price range, seeming serious and like real wine, with some complexity and persistence and velvety texture. Oddly, perhaps a storage or shipping issue, this seemed different than the Azul Portugal version, largely because the Azul Portugal version was a touch funkier. The flavor profiles were certainly identical and as time wore on, it became harder to tell them apart, but I definitely had a slight preference for this label. Drink now-2016.