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2008 Companhia das Lezírias Reserva

A Proprietary Blend Dry Red Table wine from Ribatejo, Portugal

Review by Mark Squires
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Rating: 90
Drink: 2012 - 2020
Cost: $100

The 2008 Reserva is a 50/50 blend of Touriga Nacional and Alicante Bouschet aged for 10 months in French oak. A bit tight and hard edged on opening, it came around pretty fast. It doesn't have a lot of power and it can be approached quickly. Nonetheless, it still needed to sit open on a table for a few hours in order to become expressive and actually interesting, acquiring more purity of fruit and intensity of flavor. This was layered with an oak tinge early on, despite the modest oak treatment, but it was not in the end significant and the oak was absorbed quickly. Modestly concentrated or elegant, depending on one's perspective, it became quite delicious. It is typical of many 2008s – a bit compact, but elegant and quite appealing. There is not much to argue with here when it is viewed just as a wine – it ends up both graceful and tasty, sure to be a crowd pleaser. The price point, to a considerable extent a function of scarcity in all likelihood, will be what makes it hard to justify for many consumers. That's up to you and your wallet. There were 4,450 bottles produced. Drink now-2020.