



2013 Casa Ermelinda de Freitas Monte Da Baia

A Proprietary Blend Dry Red Table wine from Setubal, Portugal

Review by Mark Squires

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Rating: 85

Drink: 2015-2019

Cost: \$11

The 2013 Monte da Baía is a blend of 40% Castelão, 30% Touriga Nacional and 30% Syrah with 5 grams per liter of residual sugar (a hair over the legally dry line) and 13.5% alcohol. It was aged for four months in a mixture of French and American oak. Apart from the relatively minor residual sugar, it also has a grape (Castelão) that can be intensely flavorful. The two combine to give this a sweet edge on the finish. Then, the Syrah (presumably) takes over and gives it something more of an earthy nuance, with perhaps a reductive note in the background, too. There is structure and power evident in this wine's youth, though. It supports the fruit nicely and should allow it time to pull together a bit. At the price level, this has something really nice to offer, but some will like that slightly sweet edge more than others. It may fade more with a few months in the bottle.