



May 2017

Gáudio Reserva 2013 Alentejo

14%

80% Alicante Bouschet, 20% Touriga Nacional. 13 months in new French oak.

Inky black cherry colour. The sweet spice of the oak melded with that typical spice of Alicante. Plenty of sweet dark fruit and supple, generous richness fills the palate. Even the tannins taste spicy. Full but not at all heavy. Rounded and deep. Even with all the fruit and oak sweetness it finishes fresh. Long too. (JH)

17 pts

Gáudio Clássico 2014 Alentejo

14%

Touriga Nacional, Alicante Bouschet, Aragonez and Tinta Miúda, seven months in French oak. Very dark crimson. Inviting, lifted fruit that reminds me of wild berries and has also the sweet biscuity spice of Alicante Bouschet. Deliciously aromatic but not overpowered by the Touriga. Both lively and mouth-watering on the palate, the oak well integrated and allowing the fruit to shine. Joyful and juicy, with fine tannins. You could enjoy this with or without food. Straightforward but not simple... (JH)

16.5 pts

Gáudio Alvarinho 2016 VR Alentejano

12.5%

Green fruited, herbal and just a little peachy. Fresh, light and balanced. Crisp, dry white – tastes dry even with RS 3.3 g/l thanks to the freshness. Full of fruit with a long citrus finish. Riper than many a Vinho Verde but still with its lively style. Benchmark varietal. (JH)

16 pts

Pato Frio Cashmere Rosé 2016 VR Alentejano

12.5%

100% Touriga Nacional.

Bright but very pale pink. Pink grapefruit and red fruits on the nose then more cedar/woody (not oaky) on the palate. Dry (2.2 g/l) and very fresh. Moreish and mouth-watering. Not especially intense but all in balance and would probably just have the weight to be drunk with food as well as on its own. 15.5 pts

Pato Frio Antão Vaz 2016 Alentejo

From the Vidigueira subregion, which is known for this variety. This has the complex but restrained aromas typical of the variety. Long, cool fermentation enhances the woody, herbal aromas, with lime and greengage fruit. Not quite bone dry but the high acidity and low pH (3.05) give that impression. Long and, like the Alvarinho, benchmark varietal. Impressive intensity and length. It might well age longer than this as it is a very interesting variety from that respect. (JH)

16.5 pts

Pato Frio, Grande Escolha Antão Vaz 2014 Alentejo

13.5%

From Vidigueira. Part fermented and aged in French oak. Slow ferment.

Very pale gold. Complex and inviting aroma that is green fruited and woody from the variety but also showing a subtle touch of oak on the nose, lightly cedary and the merest hint of oak spice. Intense and cedary on the palate, even a light note of resin. Great freshness and intensity, highlighting the very best of this variety. Very persistent too. Should age really well..

(JH)

17 pts

Barrancôa 2014 VR Alentejano

14%

A blend of Aragonez, Trincadeira and Alicante Bouschet, part aged in French oak. Deep cherry red. Dark fruited, a little spicy. Dark on the palate too, juicy fruit along with some dark chocolate and more savoury char. Not heavily oaked but you can taste it more than you can smell it. Succulent tannins and satisfying overall and just a slight heat at the back of the throat. Just enough freshness to balance. (JH)

15.5 pts

Scores:

17- Superior

16- Distinguished

15- Average, a perfectly nice drink with no faults

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