

Quinta de Chocopalha – Reserva tinto 2007 - Lisboa - Portugal

Appelatie : Lisboa

Druivenrassen : Touriga Nacional, Tinta roriz en Syrah

Rijping : 20 maanden in Frans eiken vaten.

Beschrijving : Mooie balans en een prachtige structuur in combinatie met rijke aroma's maken van deze wijn een absolute aanrader om eens lekker van te genieten.

Bewaren : Tussen nu en 2019 te drinken.

Referenties :

Chocopalha Reserva 2007;

Robert Parker, december 2009

89/100

The 2007 RESERVA red is quite nice in this vintage, well balanced and beautifully constructed. The mid-palate is on the lighter, elegant side. It is a blend of Touriga Nacional, Tinta Roriz and Syrah, aged for 20 months in 80% new oak. Bright and gripping, it has sweet fruit and oak, and a smooth, velvety texture. Although this will be approachable young, keep your hands off of it for a year or two if you can as the oak will integrate better. The sweet notes are pleasing, but the wine needs to show a little character, too. There were 7,000 bottles produced, along with 100 magnums. Drink now-2019.