

May 2022

## Robert Parker

MARK SQUIRES

Robert Parker created the original rating system with the first issue of The Wine Advocate, and it remains unchanged to this day. The Wine Advocate takes a hard, very critical look at wine.

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**2016 PRIMO**

Review by Mark Squires  
RobertParker.com # End of April 2022  
**Rating:** 95  
**Drink:** 2022-2040  
**Cost:** \$125-130

The 2016 Primo is mostly Castelão from near-centenarian vines, plus 15% Tintinha, all aged for 12 months in new French oak. It comes in at 14.01% alcohol. You can save a lot of money with the winery's lovely Grande Escolha in this report, but this seems poised to be the better wine, just for structure, if nothing else. This, with an extra year in the bottle and more new wood, tamps down the aggressive flavors of Castelão and turns it into something more nuanced and complex. (That's what tends to happen with the grape as it ages.) It then adds better structure as well. Despite the extra year in the bottle, this has a longer finish and more grip as well. That's not to say it isn't expressive of the grape. The strawberries and red fruits come out to play as it airs out. This seems rather brilliant. It should age very well, perhaps holding well for two decades from now. That still needs to be proven, but I'm optimistic. In the meanwhile, it is surprisingly approachable. It's not fully ready and it is certainly not at peak, but the tannins are not hard and this is a late release. There were 993 six-packs produced.

*in www.robertparker.com, April 2022*

**2017 PEGOS CLAROS GRANDE ESCOLHA**

Review by Mark Squires  
RobertParker.com # End of April 2022  
**Rating:** 93  
**Drink:** 2024-2037  
**Cost:** \$50-51

The 2017 Grande Escolha Pegos Claros Vinhas Velhas is a Castelão aged for 12 months in a mixture of new and fifth-use French oak of varying sizes. It comes in at 13.9% alcohol. So, you want to know what Castelão, the signature grape of this region, is all about and why it is sometimes controversial. This should explain everything. The Castelão is in full flight here, very aromatic, aggressive in flavors, a bit candied and taking no prisoners. It is chock-full of strawberries. The closest analogy, I'd say, is Grenache, but that tends to be a little earthier. This Grande Escolha then adds the wood on top to create a little bit of cream for texture. Strawberries and cream. That's great for Wimbledon, but it doesn't sound too inviting as wine, right? Right now, as I have learned, this is not something you want to drink right away, even with this relatively late release. That's not because of some power on the finish, although there is that, but it needs to come into balance and acquire more character. It is surprisingly fresh, and it should be a winner in time. But forget it for the moment. If you do open it now, think about an hour or two of decanting. I suspect it will be rounding into form around 2025-2027. It should age well thereafter too.

*in www.robertparker.com, April 2022*

**2021 MARIA PAPOILA LOUREIRO/ALVARINHO**

Review by Mark Squires  
RobertParker.com # End of April 2022  
**Rating:** 89+  
**Drink:** 2022-2027  
**Cost:** \$16-18

The 2021 Maria Papoila Loureiro & Alvarinho is a 70/30 blend of Loureiro and Alvarinho, with 4.9 grams per liter of residual sugar, 7.1 of total acidity and 11.9% alcohol. The acidity gobbles up the modest sugar here, the structure taking control and creating some tension on the finish. The aromatics are powerful too, with the Loureiro showing off its personality in particular. This is a fine vintage for this brand, one that didn't originally impress me when the brand debuted. Granting that there is no vertical comparison here, this seems like the best so far. It made me wonder how it would age and if it might develop, questions I don't usually ask here, but let's be a little conservative on all fronts for the moment. Besides, I suspect that once people taste this, no one will have any left to retaste four or five years later. This brand is taking some steps forward.

*in www.robertparker.com, April 2022*

**2019 ANDREZA ALTITUDE**

Review by Mark Squires  
RobertParker.com # End of April 2022  
**Rating:** 89  
**Drink:** 2022-2029  
**Cost:** \$27-29

The 2019 Tinto Andreza Altitude is a 60/40 blend of Touriga Franca and Touriga Nacional aged for 12 months in 30% new French oak. It comes in at 13.8% alcohol. Packing some tannic pop on the finish, this is still approachable now because the tannins are not too hard. That isn't to say it's ready. In fact, it will probably be better in six to 12 months. In the meanwhile, it is textured with velvet, chock-full of flavor on the finish and it coats the palate, despite not being overly rich or concentrated. As noted, this has some chance to improve. It will be interesting to see how it develops over the next year or two. There were 555 six-packs produced.

*in www.robertparker.com, April 2022*

**2021 LUA CHEIA ROSE**

Review by Mark Squires  
RobertParker.com # End of April 2022  
**Rating:** 89  
**Drink:** 2022-2025  
**Cost:** \$13-15

The 2021 Rosé is a field blend from old vines (around 40+ years), unoaked, very dry and coming in at just 11.7% alcohol. This is filled with flavor, but it is crisp, light and energetic with a tense finish too. It is never jammy, sloppy or even a little sweet. If you like your pinks with energy and crispness, this is for you. The low alcohol is nice in the heat as well. It's a fine version of this brand and a super summer refresher. Drink it young for best results, but it might age a few years, maybe even a little better than indicated, if for some reason you must age it. It is certainly worth leaning up today on this nice bargain.

*in www.robertparker.com, April 2022*

**2019 TYTO ALBA BIO**

Review by Mark Squires  
RobertParker.com # End of April 2022  
**Rating:** 89  
**Drink:** 2022-2029  
**Cost:** \$37-39

The 2019 Tinto Tyto Alba Bio is all Alicante Bouschet aged for 13 months in used French barriques. It comes in at 13.97% alcohol. The monovarietal nature of this makes it completely different from the regular Tyto Alba blend in this report, but the style sure is different too. This seems to have more mid-palate finesse, more transparency and more expressive fruit. The texture leans more to silk than velvet. The Alicante is lamped down, that is, a grape that is often big and vinified very ripe seems fresh and elegant instead. There's a juicy finish that is filled with flavor. This then adds a modest backbone, but the tannins are ripe, making this easily approachable now. It should age throughout the decade, if you must age it. I'm not sure doing so will bring any great rewards, though.

In its flavor profile, there's a certain Rhône-like demeanor at first, some hints of a lighter Grenache. There's a bit of a hint of Carignan too, if you're looking for comparisons. Then, as it evolves, it adds that Alicante beef to go with the strawberries and thimbles. By comparison, the regular Tyto Alba seems fuller and richer, despite a lower alcohol level, but it's much more straightforward and much less interesting. This Bio will put a smile on many faces for its combination of freshness and flavor, but I won't be surprised if many prefer the more standard Tyto Alba blend. If nothing else, that has the advantage of being significantly less expensive. There were 2,500 six-packs produced.

*in www.robertparker.com, April 2022*

**2019 MONTE DA BAÍA RESERVA**

Review by Mark Squires  
RobertParker.com # End of April 2022  
**Rating:** 88  
**Drink:** 2022-2028  
**Cost:** \$15-18

The 2019 Reserva Monte da Baía is a roughly equal blend of Syrah, Aragonez, Alicante Bouschet and Cabernet Sauvignon, all aged for 12 months in second-use wood (mostly American). It comes in at 14.4% alcohol. This packs in a lot of fruit and flavor for a relatively modest price level. In its flavor profile, the Syrah seems in charge, largely, with a lot of meaty nuances. It seems to lean to the Northern Rhône. The Alicante may be speaking up a bit as well. The structure is excellent for the price range and there's serious grip on the finish. If you can get this at the lower end of the price range I was given, especially, it seems like a lot of wine for the price. I doubt it will turn into anything more, but you can't go wrong in the price range.

*in www.robertparker.com, April 2022*

**2019 TYTO ALBA RED**

Review by Mark Squires  
RobertParker.com # End of April 2022  
**Rating:** 88  
**Drink:** 2022-2029  
**Cost:** \$23-25

The 2019 Tinto Tyto Alba is a blend of 50% Touriga Nacional, 30% Touriga Franca in at 13.6% alcohol. Relatively and surprisingly full-bodied in mouthfeel, this adds a nuance of blue fruits on the finish to go with its balanced demeanor. There is some modest tannic burst just now, but the tannins are ripe, so you can drink this right now. It might possibly, improve a bit over the next year, but I doubt it is a wine that will profit from being held very long. It probably lacks the structure and concentration to be truly great, but it offers good quality for the price level. It is a great choice for a house pour or restaurant wine. It tastes great and there's not a hair out of place.

*in www.robertparker.com, April 2022*

**2020 LUA CHEIA RED**

Review by Mark Squires  
RobertParker.com # End of April 2022  
**Rating:** 87  
**Drink:** 2022-2027  
**Cost:** \$13-15

The 2020 Tinto is a field blend from old vines, unoaked and coming in at 13.6% alcohol. A little sappy and surprisingly rich in texture, this finishes with some bite, some tannic support for the fruit. Clean and fruit forward, this is typically a well-done bargain, and it is again this year. It will come around quickly, but it should also hold a reasonable time. Extended aging is not, however, its highest and best use.

*in www.robertparker.com, April 2022*

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2021



Monte da Baía White  
Reg. Península de Setúbal  
2021