



2010 Aneto Tinto
A Proprietary Blend Dry Red Table wine from
Douro, Portugal

| Source | Reviewer | Rating | Maturity | Current (Release) Cost |
|---|--------------|--------------------|-----------------------|------------------------|
| eRobertParker.com #208 Aug 2013 | Mark Squires | 88 | Drink: 2013 - 2019 | \$30 (30) |

The 2010 Tinto is a blend of 30% Touriga Nacional, 40% Touriga Franca, 20% Tinta Roriz and 10% Souzao, aged for 12 months in a mixture of new and used French oak. It is listed at 13.5% alcohol. This really grew on me as it aired out. It is not terribly concentrated, but nonetheless has a supple feel and caressing texture, with some tannic pop on the finish for support. The tannins are reasonably well integrated. As it airs out, it manages to add a missing component - some complexity. It unfolds nicely and shows that it has a little bit extra. There is a quibble, though: a slightly modest and slightly harsh finish. At this level, it is still rather interesting. There were 2,166 cases produced. Drink now-2019.

Winemaker Francisco Montenegro, working here with his family estate, is also the winemaker for Quinta de Arcosso, separately listed this issue.

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