

WINE ADVOCATE – ROBERT PARKER / MARK SQUIRES (June 2012)

ANETO	2010	BRANCO	DOURO	(\$unknown) WHITE 89
ANETO	2010	BRANCO RESERVA	DOURO	(\$unknown) WHITE 90
ANETO	2009	TINTO	DOURO	(\$unknown) RED 90
ANETO	2010	PINOT NOIR	DURIENSE	(\$unknown) RED 87
ANETO	2008	GRANDE RESERVE	DOURO	(\$unknown) RED 90
ANETO	2009	GRANDE RESERVE	DOURO	(\$unknown) RED 92

This small winery (total production about 60,000 bottles annually) is owned by Francisco Montenegro and his family. He is also the consulting winemaker for Quinta Nova. Between the two, it is fair to say he is hitting some balls out of the park these days. These represent a notable improvement over earlier efforts I saw. There is no importer as yet, although I'm told that negotiations are in progress.

The **2010 BRANCO RESERVA** is a blend of Semillon, Viosinho, Arinto and Gouveio, all aged in used oak (80% French, 20% Hungarian). This adds a layer of depth to the regular Branco. The oak is quite well controlled, however, leaving the wine rather fresh and clean—more so than the regular Branco, surprisingly. This Reserva operates by finesse and refinement. It is subtle, but lovely, well focused, with good persistence on the finish and notable intensity. Its crispness cuts through the fruit and gives it a lively demeanor. It is very nice, probably at its best now and in the next couple of year—but I would not be surprised if it held well longer. Drink now-2016.

The **2010 BRANCO** is a blend of Viosinho, Rabigato, Gouveio, Malvasia Fina and Cerceal, 90% tank aged, the rest in oak. Sunny and lively, with good body and persistence and grip on the finish, this drinks well and tastes great, too. There is a slight caramel tinge from oak, but the acidity cuts through it beautifully and the wine seems fresh. Nicely balanced, it has a reasonable body and should hold up to food as well. Drink now-2015.

The **2009 TINTO** is a typical Douro blend of Tinta Roriz, Touriga Nacional, Touriga Franca and Tinta Cão, all aged for 1 year in barrel. This is quite lovely this year, another regular 2009 Tinto that seems lush and rich in this vintage. It is sexy but well balanced, delicious and showing good depth. It has a nice backbone as well; it is no wimp despite its sex appeal. It is hard to resist, even if not quite profound and it is certainly a nice bargain in the vintage. It does thin a bit with air, but it always remains quite delicious. Drink now-2019.

The **2010 PINOT NOIR** is something you don't see often in the Douro area (in fact, by law, it has a regional Duriense appellation although the vineyards are in Douro). It was sourced from vines at 550 meters. Rather dense and well constructed with harmonious tannins, this has good mid-palate concentration, an earthy overtone and a nice finish, although it does not always seem as aromatic and flavorful as other Pinot Noirs. Still, I really liked the bright, silky texture, the earthy overtones and the intensity on the finish, as well as the solidity in the mid-palate. It drinks extremely well—but you may like it better if you forget that it is labeled as Pinot Noir. This runs around 16 euros retail in Portugal. Drink now-2019.

The **2008 GRANDE RESERVE** is a 50/50 blend of Tinta Roriz and Touriga Nacional, aged in new oak (80% French, 20% American) for 18 months. It is too oak tinged at the moment, in its youth, but that has a pretty good chance of integrating in time, even if the oak gives it a certain lanolin-vanilla overlay at the moment. With air, the

underling acidity does cut through nicely. It is otherwise a nicely constructed wine, with fine balance and an elegant mid-palate, reasonable persistence and a real backbone. It should drink well over the next decade. Drink now-2020.

The **2009 GRANDE RESERVE** is a 50/50 blend of Tinta Roriz and Touriga Nacional, aged in new oak (80% French, 20% American) for 18 months. Much deeper and more likely to absorb its oak well in the long run, this big '09 is a notable step up on the 2008—which is quite nice in its own right—and likely to hold well in the cellar. Concentrated in the mid-palate and rather delicious, it sports a serious backbone and some steel underneath, yet it promises harmony as well. It is a very nice performance from Aneto, coupling elegance and intensity, depth and balance. If I had a quibble—it does well on the sex appeal front, but it lacks a little in complexity. I'll be interested to see if this develops more character and complexity with some age. When the oak starts to integrate a bit better this will show more expressively, so I've leaned up a bit for its potential. All that said, if it never quite achieves that potential—and I think it will--it is still completely delicious and sexy. It won't draw many complaints. It runs around 35 euros retail in Portugal. Drink now-2024.