

92 POINTS

Quinta do Vale Meão 2013 Vintage Port

The 2013 Vintage Port is a blend of 60% Touriga Franca, 20% Touriga Nacional, 5% Tinta Barroca, 5% Tinta Roriz, 5% Sousão and 5% miscellaneous grapes; it comes in at 93 grams per liter of residual sugar. Fresh, lifted and dry on first impression, this is a Port that justified the price of admission with finesse and character, rather than fruity nuances and sugar. Penetrating and focused, it finished with considerable grip and it lingered nicely. As hard-edged as it initially seemed, it never turned austere. Add a few days in the fridge and it blossomed nicely, the sugar and fruit coming to the fore and making it surprisingly delicious, considering its closed demeanor early on. The finish is lingering, with increasing intensity of flavor. The backbone was still there by the end of the week, but much more in the background. It was good to drink, right then and there. Certain to develop more complexity as it ages, this will still be approachable young if you must pop it, although its peak may take a lot longer. There were just 400 cases produced. – MS

