

Robert Parker Wine Advocate

95 pts

Quinta da Gaivosa Red 2011



Drink Date: 2016 - 2038 Source: 227, The Wine Advocate

Producer: Domingos Alves de Sousa From: Douro, Portugal

The 2011 Quinta Da Gaivosa is a field blend aged for 15 months in a 50/50 mixture of new and second use French oak. It comes in at 14.5% alcohol. The flagship bottling of the winery, this is often its best wine--the blend frequently being as or more interesting than the more specific terroirs. This looks like a potentially brilliant Gaivosa. The only real issue here is the prominent oak still displayed, despite the late release. Yet, as this sat in the glass and unfolded, it reminded me again of the wine I tasted in Porto (this bottle was tasted in the USA), showing fine harmony, complexity and a lingering finish. Beautifully balanced, this is something that will become increasingly gorgeous over the next decade. If you don't mind a little wood showing, dive in now. It is very approachable, but give it some air because the more I sat with this, the more I appreciated its grace and its balance. With air, the oak faded somewhat and the lovely, expressive fruit popped out. The next day, it seemed like one of the most refined wines I've had from Douro in a long while. The velvety texture was simply sensual, the finish gripping but controlled, the fruit showing brilliantly, defined and vivid. It will always have a certain sense of understatement. It will never hit you over the head. You will just want to finish the bottle. I've had bigger ones, more powerful ones and more attention-getting ones. This is classiness personified. Did I mention that it is pretty delicious, too?

Mark Squires (July, 2016)