# GLORIA REYNOLDS, ALENTEJO 2009

## Reynolds Wine Growers SA, Alentejo, Portugal

**LCBO # 22480** │ **14.0% alc./vol.** │ **$110.00** │ **Release: 02-Dec-2021**

*"an equal blend of Alicante Bouschet and Trincadeira, aged for 24 months in new French oak… Far more burly and muscular than the 2011 Grande Reserva this issue—even with two extra years of bottle age—this is the one where the winery goes for a statement and let's it all hang out. Yet, with the late release, this has come to a place where it is at least drinkable now, if still a bit tight. Long on the finish, with the beefy nuances of the Alicante dominating the wine, this also has surprising freshness, some acidity that lifts the fruit. In this big and very warm year, this seems impressive for its success in maintaining its balance. At the same time, it adds a layer of depth and power to the Grande Reserva. This seems positioned to age very well— the producer thinks well over 30 years—but let's start here and see where it goes in time. There were just 5,000 bottles produced."*

*Score – 95p. (Mark Squires, robertparker.com, 2019)*

**Terroir:**

The vineyard is set amid the S. Mamede hills. The 40 Ha of vines are planted on the hilltop, with adequate natural drainage and sun exposure. Shale soils. The undulations of the terrain make the temperature vary hugely from night to day, which promotes the best ripening conditions for the grapes.



**Vinification:**

Seguin Moreau French oak vats for fermentation with temperature control. After a long fermentation period, the wine is transferred to S: Moreau oak barrels for the malolactic fermentation, settling and rounding in wood for 12-24 months depending on the variety.  The different varieties are blended, bottled and aged in the cellar for at least 8 years.

**Variety:** Alicante Bouschet 50%, Trincadeira 50%

**Residual sugar**: 1 g/L

**Serving suggestion and food pairing:** Cellar or decant well and serve now in a large fine glass at 18°C on its own or with spicy grilled fare and aged cheeses.

| | |
|---|---|
| Robert Parker | **95p** |
| Grandes Escolhas Magazine | **18.5p** |