



Julian Reynolds Grande Reserva 2007

Reynolds Wine Growers SA, Alentejo, Portugal

LCBO # 512228 | 14.5% alc./vol. | \$45.00 | Release: 07-Sep-2017

"The 2007 Grande Reserva Julian Reynolds is an equal blend of Alicante Bouschet and Syrah, aged for 1 year in a mixture of new and second-use French oak. It is a beauty, with big, sumptuous fruit, but also finesse and grace. A bit too oak-tinged on opening, it overcomes that easily. Showing caressing texture, it becomes rather sensual as well as flavourful, while maintaining its elegance all the while. It got better and better with aeration. This is very pretty..."

Score – 92p. (Mark Squires, robertparker.com, 2015)

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 5 years.

Variety: Alicante Bouschet 40%, Trincadeira 40%, Syrah 20%

Residual sugar: 3.3 g/L

Serving suggestion and food pairing: Serve at 17°C. Decant ~1 hour before drinking. Excellent complement to red meats, grilled fish and spicy food.

Robert Parker '15

92p

Wine Enthusiast '15

92p

