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Full bottle 1,333 g. 50% Sousão, 50% Cabernet Sauvignon. Clay-limestone soils and marked Atlantic influence. Grapes harvested in the middle of October during the night. The blend was made in the lagar so they can ferment together. Élevage is done 20% in American oak barrels and the remaining 80% in concrete tanks for at least 12 months. No allergen or animal products are used in the production of this wine.

Very dark with black core and a narrow purple rim – classic Sousão colour. Aroma is intense and intensely dark fruited, more elderberry than cassis though the uprightness and elegant structure of the Cabernet is evident on the palate. Rich in fruit, deep and long, the tannins firm but smooth and completely entwined with that fruit. A big, rewarding wine and one that definitely needs food. Even with all this power and depth of fruit, it finishes fresh. Should reward further bottle age. (JH)

Producer	Garrocha
Cuvée	Barca do Inferno
Classification	Reserva
Appellation	Vinho Regional Lisboa
Region	<u>Lisboa</u>
Country	<u>Portugal</u>
Colour	Red
Alcohol	14.5%
Score	16.5 +
When to drink	2023
	–
	2031

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Date tasted	4 Apr 2023
Reviewer	<u>Julia Harding MW</u>