

N/V



**89 POINTS**

“The 2015 Prazo de Roriz is a roughly equal blend of Touriga Franca, Touriga Nacional and Tinta Barroca, with small bits of Tinta Roriz and Tinta Amarela, aged for six months in used French oak. This is typically a good value. This might be my favorite in some time. There isn't a lot of concentration in the mid-palate and it isn't the type of wine you want to age for 20 years. It's not \$50, either. It's a very nice bargain with many virtues. The fruit here is just gorgeous, vivid, pure and clean. The structure lifts it and delivers it beautifully to the palate. The texture is silky and the finish is just a bit tight. Overall, it is hard to lean up more on this since it doesn't have a lot of upside potential, but if you drink it over the next few years, you might like it even better than the score would suggest.”

- Mark Squires,

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