



## 2018 Manz Reserva "Pomar do Espírito Cheleiros"

|                    |                      |   |                                   |
|--------------------|----------------------|---|-----------------------------------|
| <b>Rating</b>      | <b>Release Price</b> | <b>Drink Date</b>                               | <b>Producer:</b> Manz             |
| 92                 | \$40                 | 2022 - 2033                                     | <b>From:</b> Portugal , Lisboa    |
| <b>Reviewed by</b> | <b>Issue Date</b>    | <b>Source</b>                                   | <b>Color:</b> Red                 |
| Mark Squires       | 31st Aug 2022        | Issue 262 End of August 2022, The Wine Advocate | <b>Type:</b> Table                |
|                    |                      |   | <b>Sweetness:</b> Dry             |
|                    |                      |   | <b>Type:</b> Table                |
|                    |                      |   | <b>Variety:</b> Proprietary Blend |

The 2018 Reserva "Pomar do Espírito Cheleiros" is an equal blend of Aragonez and Touriga Nacional with 20% Castelão, all aged for 12 months in 80% new barriques (mostly French and American, with a little Hungarian). It comes in at 14.4% alcohol. This is a nice step up over the regular Pomar (the owl label). It has some similarities, including a certain flamboyance in the flavor profile, but here you also get a more tightly wound feel, better structure and more density, while this remains elegant. Ultimately, this is rather lovely, serious and able to evolve. At the same time, it is a little better balanced in terms of flavors than the regular Pomar. This should age well, and it should continue improving for several years. It might hold better than indicated. There are different Pomars here, this being the one with the goldfinch on the label, i.e., the Reserva. The winery explains, "The Pomar with the 'stamp' of a goldfinch is the collector's edition, [and mostly] new oak. The other Pomar, with the owl, uses mainly used oak. The grape blend is similar, but the parcels on the vineyards are selected, as well as the 'curtimenta.' For the collector's edition, after the alcoholic fermentation ends, we close the vat and leave the skins for as long as we can. In the 2018, it was around 30 days."