

Wine & Spirits

MAGAZINE

Herdade do Rocim

February 2018

2015 Alentejano Terracotta “Clay Aged”

Rocim is located in Vidigueira, where Catarina Vieira’s family purchased this estate in 2000. One of the workers at the estate made his own wines, aged in amphorae, a local tradition that interested Vieira and her winemaking partner, Pedro Ribeira. He helped the team get their start with amphorae, lining the vessels with beeswax and olive oil, then filling them with grapes from the old vines on the property, where the pH of the soils promotes acid retention in the fruit. Once the wine finishes fermentation, they protect it with a layer of olive oil. The result is a beautiful, voluptuous and complex red, with earthy intensity, fruity mushroom flavors and crunchy, purple berry notes. Tasting Director Sarah Looper compared the umami savor of the wine to “all the scents you get at Thanksgiving,” and it would make a great addition to any fall or winter roasts. **(93 points)**

2014 Lisboa Vale da Mata

A tight, firmly structured blend of touriga nacional, tinta roriz (tempranillo) and syrah, this wine’s satin texture is punctuated by green floral notes and black-peppercorn spice. Acidity gives the wine a cool, clean profile. **(90 points)**

2016 Alentejano Alicante Bouschet

Dense with purple-red fruit, this is bright and tight, like a ripe blueberry bursting out of its skin. Pour it with braised pigs’ trotters or other rich, Alentejano-style stews. **(90 points)**