



Herdade do Rocim

Branco Olho de Mocho 2013

Alentejo, Portugal

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Score: 90 Points

The 2013 Branco Reserva Olho de Mocho is all Antao Vaz aged for 6 months in used French oak. It comes in at 13.5% alcohol. For my money, this is the most successful of Rocim's whites this issue. It is worth upgrading to this level if you can handle the price spike, but the far more important issue is a significant stylistic difference. The oak impact is there, for starters. That should continue to integrate over the next 6 months or so, but if you're on the oak-a-phobe side of the ledger, you will be happier with the cleaner, regular Branco. Much to this wine's credit, however, I liked it far better after revisiting it some 8 hours later and as it warmed into the upper 50sF. With air, it kept getting better. The wine has impressive grip on the finish to go with reasonable concentration. Then, there's that style thing again. There is little here that anyone will call particularly fruity or sweet. It is not the "little charmer" type of summer white. It will best be used as a food wine rather than on its own as it clearly has the stuffing and power to hold its own with food. If notably more brooding than the unoaked Rocim whites reviewed this issue and without their personalities, it is still balanced in its own way, making its point with some harmony as well as that power on the finish. This should come together better in a few months. The only remaining question is how well it will age. It will do better on the younger side, I suspect, but it should hold nicely for a few years. Drink now-2019. - MS

