



## **Herdade do Rocim**

as reviewed by Roger Voss

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### **Herdade do Rocim 2014 Vale da Mata Reserva Red (Lisboa)**

From a small vineyard owned by the Vieira family for several generations, this wine is dense, impressive and packed with rich black fruits. Its tannins and smoky, tarry character are now almost mature, and the result is very fine. This major wine will be ready to drink from 2020. **(94 points)**

### **Herdade do Rocim 2016 Olho de Mocho Reserva Red (Alentejano)**

This is Catarina Vieira's single-vineyard wine from the oldest vineyard on the Rocim estate. It has density, layered black fruits and solid tannins. Firm, bold and concentrated, this is a fine wine, richly endowed and generous. Drink from 2022. **(94 points)**

### **Herdade do Rocim 2016 Rocim Clay Aged Red (Alentejo)**

Fermented in open stone lagars and then aged in clay pots, the wine has a rich, open character. Its plummy fruits and generous tannins give this limited production wine power, concentration and excellent aging potential. Drink this Catarina Vieira wine from 2021. **(93 points)**

### **Herdade do Rocim 2017 Rocim Alicante Bouschet (Alentejano)**

This densely colored wine from Alicante Bouschet is packed with tannins, a black plum flavor and a firm structure. All of which suggests that this Catarina Vieira wine, from a

warm south-facing vineyard, will age very well. Certainly don't drink before 2021, when the tannins will have softened. **(93 points)**

#### **Herdade do Rocim 2017 Vale da Mata Red (Lisboa)**

Named after a small vineyard once owned by the grandfather of Catarina Vieira, the current winemaker and owner of Herdade do Rocim. She has produced a beautifully balanced wine with firm tannins as well as juicy, rich black fruits. Its structure and density are impressive and will repay further aging. Drink from 2020. **(92 points)**

#### **Herdade do Rocim 2016 Reserva Red (Alentejano)**

A fully wood-aged wine, this is rich with black fruits and solid tannins. It has a dense texture, powerful ripe fruits, bold tannins and a good future in store. Its blend of Touriga Nacional, Alicante Bouschet and Aragonez is surely designed to be aged, and the wine will be best from 2021. **(92 points)**

#### **Herdade do Rocim 2016 Red (Alentejano)**

Catarina Vieira's estate blend of Touriga Nacional, Aragonez and Alicante Bouschet is firm in its structure and rich in its black fruits. It is made from organically grown grapes, giving a wine with ripeness, clean tannins and fruitiness and a fine medium-term future. Drink from 2020. **(91 points)**

#### **Herdade do Rocim 2017 Vale da Mata White (Lisboa)**

A blend of Arinto, Vital and Viosinho, this Catarina Vieira wine has hints of the nearby ocean as well as generous white fruits that are laced with acidity. It is rich while also having spicy, ripe toast flavors from the wood aging. The wine needs a few more months, so drink from 2020. **(91 points)**

#### **Herdade do Rocim 2017 Amphora Red (Alentejo)**

Matured in clay amphorae, the wine is ripe, softly textured and full of juicy red fruits. Fermented using natural yeasts, the wine has a pure, artisanal character that is appealing. The tannins suggest it needs aging, so drink from 2022. **(91 points)**

**Herdade do Rocim 2017 Touriga Nacional (Alentejano)**

A dark, perfumed wine with ripe black currant flavors that are underlined by layers of tannins. This solid, fine wine is rich, still structured and needing time to broaden out. Drink from 2021. **(90 points)**

**Herdade do Rocim 2017 Mariana Tinto Red (Alentejano)**

This rich blend is structured while also having swathes of berry fruits. Named after a nun who lived in nearby Baja castle, the wine has a strong sense of fresh acidity as well as great fruits. Drink from 2020. **(89 points)**

**Herdade do Rocim 2017 White (Alentejano)**

A lightly perfumed wine, a blend of Arinto, Antão Vaz and Viosinho. Its fruitiness is textured, with tangy lemon peel character as well as bright lime and grapefruit flavors. Drink now. **(88 points)**

**Herdade do Rocim 2017 Amphora White (Alentejo)**

Fermented only with natural yeasts, the wine is then aged in traditional clay amphorae. That gives a slight oxidative effect, which fills out the texture with a nutty flavor as well as perfumed white fruits. Drink from 2020. **(88 points)**

