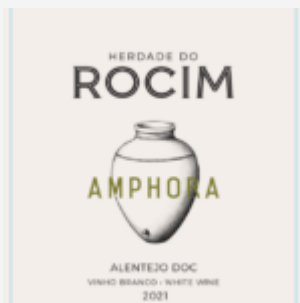


Herdade do Rocim Amphora Branco Alentejo Portugal 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2020
GRAPE Antão Vaz
GEOGRAPHY Europe
COUNTRY Portugal
LARGER REGION Alentejo

Rationale

The signature white grape of Portugal's vast Alentejo wine region is Antão Vaz. As a variety that thrives in the ample warmth of the hot, dry region of Portuguese interior, it exudes ripe tropical fruit flavors with citrus, soft nut, and honey overtones wrapped in a smooth and waxy texture. The grape is perfectly suited and uniquely found in the terrain of the Alentejo. Antão Vaz berries are loosely clustered and thick skinned, giving them good resistance to disease and ability to cope with drought-like conditions. Even ripening and productive (like Chardonnay), Antão Vaz is a versatile variety, manifesting itself in a wide range of wine styles. Most are produced for immediate consumption, but some of the best examples can be aged for several years to allow the fruit characters to evolve. While Antão Vaz wines are often mono-varietal, they often benefit from the addition of other local grape varieties, namely Roupeiro and Arinto. These complementary varieties are used most commonly when levels of acidity are particularly low, as they give the wine more of a backbone.

A rising Alentejano star, established in 2000 and organically farmed, Herdade do Rocim is situated between the southern areas of Vidigueira and Cuba in Portugal's Alentejo region. The Olho de Mocho Reserva bottling comes from the "best of the best" of Rocim's Antão Vaz. Pungent aromas and saline with citrus and tropical tones shine through – a textbook example of the Alentejo's signature white grape, Antão Vaz.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Deep
COLOR Yellow
HIGHLIGHTS None
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Medium
PHENOLS Low
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Lemon • Yuzu • Grapefruit (W/Y) *Condition: Fresh, Ripe, Raisinated / Dried*
Part: Flesh, Peel / Zest, Pith
TREE/VINE FRUIT Apple (Yellow) • Quince • Pear (Yellow/Brown) *Condition: Fresh, Ripe, Raisinated / Dried*
STONE FRUIT Apricot • Plum (Green/Yellow) *Condition: Fresh, Under Ripe / Tart*
TROPICAL FRUIT Starfruit • Guava *Condition: Fresh*
FLORAL Lemon / Lime Blossom • Magnolia *Condition: Fresh, Dried*
GREEN VEGETABLE Olive (Green) • Caper • Celery / Root
OTHER VEGETABLE Mushrooms (White) • Ginger / Root • Radishes • Tomato Leaf
HERBAL Chamomile • Laurel / Bay Leaf • Sage • Verbena
OTHER SPICES Sesame / Candy • White Pepper
INORGANIC EARTH Salinity / Seashell
OAK AGING No
OXIDATION/NUTTINESS Peanut / Shell • Almond / Marzipan • Chestnut
CHEMICAL COMPOUNDS Oxidation
PERCEIVED WINEMAKING CHOICES Lees Contact • Skin Contact