



COLHEITA 1994 PRESS COMMENT

Wine Advocate 92/100

The 1994 Colheita Port is a Tawny bottled with a long cork in April 2021, and it 93.8 grams of residual sugar. Mostly a blend of the big three (35% Touriga Franca, 15% Touriga Nacional and 20% Tinta Roriz) plus some other things, this is sharp on the finish and has a dark feel and plenty of molasses on that finish too. It shows fine concentration and some power on that juicy finish. Then the flavor profile changed, and I was not always as convinced. At times, it seemed a little on the stony and oxidized side—a little older than its vintage and bottling dates would suggest. Even so, I began to like it more as it aired out, but it seemed a little different. After a couple of days, I actually liked it more, even though it still seemed a bit different. This is not exactly bad, but it's not always classic. It still shows so well in so many ways that I finally had to give it some love in points. The price for a 27-year-old Colheita isn't bad either. As always, they hold well under cork, barring cork failures. June 2021.

