



### Poseidon DOC Douro 2015

Date tasted: 12 June 2020

Reviewer: Julia Harding

Score: 16.5+

Drink: 2022 -2027

3,180 numbered bottles. The wine apparently travelled 9,764 miles by sea from Gafanha da Nazaré to Newfoundland to replicate 'a bygone era' when madeira wines were sent to India and back. This bottling was a joint venture between the Merchant Navy Officers Club and Lua Cheia. A blend of 40% Touriga Nacional, 40% Touriga Franca and 20% Sousão. 12 months in new and used French oak then 83 days on the high seas. Very attractive packaging apart from the heavy bottle. TA 4.9 g/l, pH 3.66. Deep purple crimson – still looks very youthful in colour. Ripe blackberry and hedgerow fruit and a touch of oak sweetness but still the dusty/mineral Douro personality. More oaky on the palate, a little dominant, giving flavours of dark chocolate and spice. But the balance is good in an oaked style. Mouth-filling and rich, firm, rounded tannins. A big, flavourful wine that is barely out of its infancy. The sea voyage does not seem to have hastened its maturation. Shame about the heavy bottle, which seems unnecessary. Savoury, long finish. Definitely needs more time. Oaky aftertaste. (JH)