



## 2009 Vadio Tinto

A Baga Dry Red Table wine from Bairrada, Portugal

Review by Mark Squires

*eRobertParker.com* # 206 (Apr 2013)

Rating: 89

Drink 2013 - 2022

Cost: \$22

The 2009 Tinto is all Baga, the region's signature grape, tank fermented and then aged in a mixture of used French and American oak for approximately 18 months. It clocks in at 13% alcohol. This is well done, if you like its style. Notwithstanding the long oak treatment (used, though), this still is able to show some character. It has an elegant mid-palate and an underlying earthy tinge. There is a bright feel, the acidity cutting through the oak. It finishes with some astringency early on. A couple of hours of air allowed it to come together better. It now seemed better balanced, with an attractive mouthfeel. The overall demeanor is quite appealing, especially if you use it as a food wine. This is a nice presentation. It can still improve for a couple of years in the cellar. There were 6,600 bottles produced. Drink now-2022. Importer: Langdon Shiverick, Los Angeles, CA; tel: (213) 483-5900 or East coast (646) 414-6298

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