

The 2013 Alois Trebulanum is showing a dark and enticing blend of crushed black raspberry, green olive, wild herbs, and exotic spice with an animalistic touch, lending a bit of a rustic persona. It flows across the palate like pure silk, yet is lifted and poised, displaying red berry fruit contrasted by zesty spices, minerals, and a tug of acid and fine tannin, which slowly mounts toward the finale. The finish is long and structured, as dark red fruits linger amidst a coating of fine tannins underscoring purple florals. I'm just not sure that the fruit will be able to outlast the structure over the long-term.

Eric Guido. Tasting date: March 2020

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