



### **Lua Cheia em Vinhas Velhas White DOC Douro 2019**

Date tasted: 12 June 2020

Reviewer: Julia Harding

Score: 16

Drink: 2020 -2021

Old vines field blend. Indigenous yeasts. Unoaked. TA 5.5 g/l, pH 3.27. Fresh, zesty pear and melon fruit with a fine chalky effect on the nose, suggesting the dry rocky Douro landscape. Lovely freshness on the palate, lemon and grapefruit pith, lively and mouth-watering and that chalkiness also in the texture. Balanced and refreshing if not terribly long. On the aftertaste there's a dry, stony quality that feels a bit like white pepper but doesn't really taste like that – more texture than flavour. (JH)