



Lua Cheia em Vinhas Velhas Reserva White DOC Douro 2018

Date tasted: 11 October 2019

Reviewer: Julia Harding

Score: 16

Drink: 2019-2021

Old-vine field blend. The grapes are destemmed and crushed, followed by 12 hours' pre-fermentation maceration and static clarification for 48 hours. Fermentation in stainless-steel tank with controlled temperature until three-quarters of the sugar was depleted by the yeast, then moved to barrel. Lees contact and stirring. Eight months in French oak. Fresh aroma of stone fruits and crushed rocks plus a creamy lees richness. Very Douro. Not as intense on the mid palate as I expected, so there is a bit of a hole in the middle. Very fresh but the balance is not quite right, the winemaking dominating the fruit intensity. Dry and fresh nevertheless. (JH)