



Lua Cheia em Vinhas Velhas Branco 2016 , DOC Douro

Date tasted: 15 February 2017

Reviewer: Julia Harding

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Score: 16

Drink: 2017 - 2018

Old vines field blend. 12 hours' maceration. Fermented with indigenous yeasts. TA 5.31 g/l, pH 3.33.

Very pale pink, like a Provençal rosé. Still smells a little of the fermentation tank - pear drops. Cool fresh and red-fruited on the palate, peachy and fresh. And it's persistent. Straightforward and easy drinking, with surprising persistence.