



Lua Cheia em Vinhas Velhas Red 2015 , DOC Douro

Date tasted: 09 February 2017

Reviewer: Julia Harding

Published: 09 February 2017

Score: 16.5

Drink: 2017 - 2022

Old vines on schist soils. Destemmed and crushed, 12 hours pre-fermentation maceration at 34°C; pre-selected yeast; alcoholic fermentation at controlled temperatures (22-24°C); light remontage. TA 4.3 g/l, pH 3.69. Glowing dark crimson. Intense vanilla and dark-red fruit sweetness. I don't know what the varieties are but there's a marked floral note that smells like Touriga Nacional. Intensely perfumed, a bit like cough linctus. Juicy and generous on the palate. Lovely fruit intensity and purity but still has a little of that dark rocky minerality of the Douro. Finely chewy tannins but all in harmony with the fruit. Long finish.