



Lua Cheia em Vinhas Velhas Reserva Branco 2015, DOC Douro

Date tasted: 15 February 2017

Reviewer: Julia Harding

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Score: 16

Drink: 2017 - 2020

The grapes are destemmed and crushed, followed by 12 hours pre-fermentation maceration and static clarification for 48 hours. Fermentation in stainless steel tank at controlled temperature until 3/4 of the sugar had been depleted by the yeast. Lees contact and stirring. 8 months in French oak. RS 4.8 g/l, TA 6.33 g/l, pH 3.04.

Quite a definite oaky aroma at first, with some creamy/nutty notes from the lees. Rich and rounded on the palate, probably thanks to the residual sugar, but I can see they needed some sweetness to balance the high acidity. The fruit combines grainy pear and tart citrus. There's some Douro richness and minerality here but i don't think this is the best vintage of this wine I have tasted and it finishes sweet/sour with a bit of heat from the alcohol. Maybe it will get more interesting with another year or so in bottle.