



Lua Cheia em Vinhas Velhas Red 2013, DOC Douro

Date tasted: 4 July 2015

Reviewer: Julia Harding

Published: 4 July 2015

Score: 16

Drink: 2015 - 2018

100% old vines - field blend - on schist. 12 hours' pre-ferment maceration at 34 ° C 'to increase enzyme function'. pH 3.84.

Deep cherry red. Fine scent of bright red fruit and that same scent on the palate. Has unforced concentration and fine, dark-red fruit on the palate too. Lovely to see the fruit without any oak make-up. Fresh, lively with really fine tannins. Well sustained and juicy on the finish. Lots of pleasure and still with a hint of Douro's schist soils giving a nicely dry finish.