



### Lua Cheia em Vinhas Velhas Red DOC Douro 2016

Date tasted: 24 March 2018

Reviewer: Julia Harding

Published: 24 March 2018

Score: 16

Drink: 2018 - 2022

12 hours pre-maceration fermentation at 34 °C; pre-selected yeast; alcoholic fermentation at controlled temperatures (22-24 °C); light remontage.

Deep cherry red. Fabulous bright fruit, dark fruited but very expressive - seemingly unencumbered by oak. Smells fragrant and juicy and pure. Gentle, chocolatey tannins on the palate, with freshness and plenty of juicy fruit on the chalky-textured finish. (JH)