



2016 Rose Lua Cheia em Vinhas Velhas DOC Douro

Review by Mark Squires

RobertParker.com # 230 April 2017

Rating: 88

Drink: 2017-2019

Cost: \$12-14

The 2016 Rosé is a field blend from old vines. It comes in at 12.5% alcohol. Gasp, yes, it is always a shock to the system to see the very early bottlings from the new vintage in February. Bottled in mid-December 2016, this showed up just a bit too late to make the February issue and it needed a bit more rest in any event. It is pretty nice. The pale salmon color gives you a hint here as to where it's going in style—it's becoming increasingly popular in many places to adopt that Bandol style. Dry and refined, this is a wonderfully elegant pink. It may lack a little power, so it's probably best not to hold it, no matter how long it theoretically lasts, but its sophisticated feel makes it seem very upscale. With air, the fruit emerges and it shows a bit more grip on the finish. On the whole, this is a great pink for those who want serious ones, not the off-dry plonk. There were 2,100 six-packs produced.