



## 2017 Lua Cheia Em Vinhas Velhas Red

Review by Mark Squires

*RobertParker.com* # 236 April 2018

Rating: 88

Drink: 2018-2024

Cost: \$12-14

The 2016 Tinto is an unoaked field blend from old vines (averaging 40 years). It comes in at 13.5% alcohol. Filled with bright fruit and up-front flavors, this is a fresh and easy red that tastes great. There isn't a lot of concentration, but I'd call that appealing elegance and mid-palate finesse for the moment. The focus, intensity of flavor and structure are very fine relative to the price point. It gains some distinction from its freshness, the crisp edge that lifts the fruit. Just a little tight on the finish when tasted, it should be perfect this coming summer. It is a summer-styled red, fresh, light and easy. It will do well a little cooler than normal. Drink it on the younger side, no matter how long it theoretically lasts. For the moment, it is worth leaning up a bit on this, but it won't likely improve with age. In other words, it is more likely to go down than up.