



2016 Lua Cheia Em Vinhas Velhas Reserva Especial

Review by Mark Squires

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Rating: 89

Drink: 2020-2030

Cost: \$20-22

The 2016 Reserva Especial is a field blend from old vines aged for 12 months in new French oak. It comes in at 13.5% alcohol and was bottled in November 2018. Fresh and elegant, this is modest in concentration, but it has a very bright feel with a hint of tartness around the edges. There's a touch of rhubarb and wood to go with the plum tart nuances. The structure is its best feature. That should give this a chance to come around and pull itself together, but at the moment it is the least impressive of Lua Cheia's group this issue—it is a good group, however. In fairness, this is not considered by the winery to be their top wine—that would be the Grande Reserva. Here, said the winery, "the winemaker has chosen elegance and freshness over concentration." It certainly meets those goals. This, however, is a nice value. It does need a couple of years in the cellar to show its best. There were 4,635 six-packs produced.