



2015 Lua Cheia Em Vinhas Velhas Reserva Especial

Review by Mark Squires

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Rating: 90-92

Drink: 2019 - 2035

Cost: \$20-22

The 2015 Reserva Especial is a field blend from old vines, aged in new French oak for 12 months. This is lovely, maybe the best red I've seen from this producer. Elegant and showing fine structure, plus grip on the finish, it is beautifully crafted. However, it is also very tight and not really all that close to being ready to drink. When it has a few years in bottle, the tannins should moderate—they are not too hard—and it will also show a bit more character and complexity. The tannins and freshness will preserve this and allow it to age well. As I went back to it, it showed wonderful intensity of flavor, the fruit giving some signs that it could easily hold its own. This does not have the depth of the 2014 Grande Reserva, perhaps, but in intensity of flavor there is no comparison. This has potential, but it is a little hard to read just now. It was only in bottle a couple of weeks when seen, which may have made it a bit disjointed. When it is released in September, you can try it—perhaps some air will bring around—but you'd be better off cellaring it for a year or three. This was not quite a barrel sample when tasted, but it's still worth using a range instead of a score under the circumstances.