



2018 Lua Cheia em Vinhas Velhas Rose

Review by Mark Squires

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Rating: 88

Drink: 2019- 2021

Cost: \$12-14

The 2018 Rosé is a field blend from old vines (around 40 years), unoaked, very dry and coming in at 12% alcohol. The 2017 had a small alcohol spike, while this has a small drop. That makes this a fresher wine in some ways, but it doesn't at all seem thin, and it isn't an acid-freak either. For the price level, the mid-palate is solid, and the dried flavors are appealing. They linger nicely on the palate. This is a lovely pink again, another of Lua Cheia's values that seems rather consistent. Use it for food, preferably, or on its own. It's versatile enough to handle both roles.