



2017 Lua Cheia em Vinhas Velhas Tinto

Review by Mark Squires

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Rating: 88

Drink: 2019-2026

Cost: \$12-14

The 2017 Tinto is a field blend from old vines, unoaked and coming in at 13.5% alcohol. In this big vintage, this has, not surprisingly, rather respectable concentration for the level and a lush feel. It also has fine intensity of flavor—the fruit often seems sensational—and a fair bit of muscle. I was happy to see some backbone—even at this price level, it is good to get some support for the fruit. In fact, when tasted at the end of 2018, this actually needed some settle-down time. It may be better in the early summer. This has a chance to be the best yet in the brand if it comes together, which would make it a very nice buy. It's a nice buy for the modest price even if it goes nowhere else. It may age a bit better than normal this year as well, but it usually is not the type of wine that rewards much aging, no matter how long it theoretically lasts. There were 21,200 six-packs produced.