



2018 Lua Cheia em Vinhas Velhas Tinto

Review by Mark Squires

RobertParker.com # 249 End of June 2020

Rating: 87

Drink: 2020 - 2027

Cost: \$12-14

The 2018 Tinto is a field blend from old vines, unoaked and coming in at 13.5% alcohol. In its youth, this overachiever seems very ripe and richly concentrated—not in a jammy sense but because it throws off a just-crushed, essence-of-fruit nuance. There's a bit of charred beef as a nuance too. It is delicious yet dry and serious too. It seems even a little bigger than the 2017, granting that both are not here together. I was not always sure that being bigger was a good thing here, but we'll see how this develops. The tannins are ripe, but there's some grip, and the fruit lingers nicely. This is a beauty, an overachiever in its youth. (It usually is.) I'm less sure that it will hold serve for all of its useful life, so don't hesitate to drink it in its first few years. There were 15,800 six-packs produced.