



2014 Lua Cheia Em Vinhas Velhas Reserva Especial

A Proprietary Blend Dry Red Table wine from Douro, Portugal

Review by Mark Squires

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Rating: 90

Drink: 2016 - 2027

Cost: \$20

The 2014 Reserva Especial Tinto is all an old-vines field blend, aged in new French oak for 12 months. It comes in at 13.5% alcohol. By all accounts, 2014 was a rather difficult vintage in Portugal, but Lua Cheia doesn't seem to have suffered much. This shows reasonable concentration and fine structure, but most of all—and perhaps the vintage helped here—it has a gloriously fresh feel with lifted and intensely flavorful fruit. It is the regular Tinto on steroids, the flavor better defined and even more expressive. It still has some of that unoaked feel to it, even though the oak statistics that I was given are radically different. Overall, this is just too delicious to ignore. There were 10,000 six-packs produced.