

LUA CHEIA

S A V E N

Andreza Altitude Douro

Producer: Lua Cheia - Saven, Lda

Winemaker: Francisco Baptista

Varieties: Touriga Nacional (60%), Touriga Franca (40%)

Vintage: 2019

Winemaking process: Destemmed 70% and crushed, 24 hours pre-fermentation at 15C° using native yeast; alcoholic fermentation at controlled temperatures (24-26C) for 18 days; malolactic fermentation in French Oak barrels. Aged for 12 months - 30% in newbarrels and 70% in second year barrels.

Soil and weather: Schist soil. Hot and dry climate with large thermal gaps.

Colour: Garnet red core

Aroma: On the nose, Touriga Nacional gives us the floral component with aromas of bergamot and basil, while Touriga Franca is expressed in flavours like blueberry and blackberry.

Taste: Very elegant and structured. Long finish with lingering notes of ripe fruit.

Gastronomy: Mediterranean cuisine, pasta, and mild soft cheese.

Alcohol: 14 % alc/vol

Total acidity: 5.2 g/l

Residual sugar: <0.6 g/l

pH: 3.64

Awards

Vintage 2019

- . 89 points - RobertParker.com review by Mark Squires, April 2022
- . 92 points/Editors' Choice - Wine Enthusiast, October 2022

Vintage 2017

- . 88 points - RobertParker.com review by Mark Squires, March 2021
- . 92 points - Wine Enthusiast, August 2021
- . Gold Medal - Concours Mondial de Bruxelles 2021

