

LUA CHEIA

S A V E N

Insurgente Premium Tinto Doc Dão

Producer: Lua Cheia - Saven, Lda

Winemaker: Francisco Baptista

Varieties: Touriga Nacional 60%; Alfrocheiro 40%

Vintage: 2018

Winemaking process: Harvested in 22 kg boxes. Destemmed and crushed, 12 hours pre-maceration fermentation; pre-selected yeast; alcoholic fermentation at controlled temperatures (22-24°C); post-fermentation maceration during 60 days. One third of the wine was aged in new French oak barrels.

Soil and weather: Very hot and dry summers.

Colour: Deep red colour.

Aroma: Very intense and complex aroma. Ripe red fruit and balsamic notes remembering pinewood and eucalyptus.

Taste: Very elegant and structured. Long finish with lingering notes of ripe fruit and fresh, balsamic hints

Gastronomy: Mediterranean cuisine, pasta, and mild soft cheese

Alcohol: 14% alc/vol

Residual sugar: 0.9 g/l

Total acidity: 5.28 g/l

pH: 3.65

Awards:

Vintage 2018

- . 93 points - Wine Enthusiast, August 2021
- . 92 points - RobertParker.com, Review by Mark Squires, March 2021

Vintage 2017

- . 91 points - Wine Enthusiast, June/July 2020
- . 16.5 points - JancisRobinson.com review by Julia Harding, August 2020

