

LUA CHEIA

S A V E N

Insurgente Tinto Doc Dão

Producer: Lua Cheia - Saven, Lda

Winemaker: Francisco Baptista

Varieties: Touriga Nacional 60%; 40% de Alfrocheiro

Vintage: 2017

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

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 eucaly ptus.

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

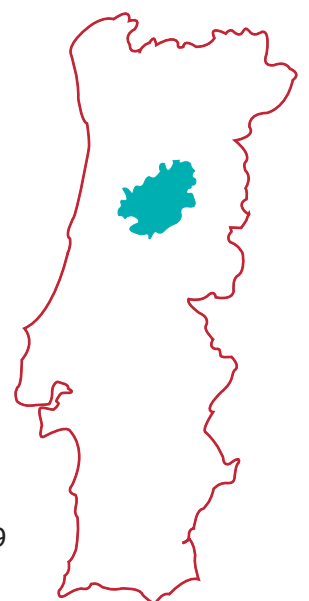
Gastronomy: Mediterranean cuisine, pasta, and mild soft cheese

Alcohol: 14% alc/vol

Residual sugar: 1 g/l

Total acidity: 5.20 g/l

pH: 3.60



Awards:

Vintage 2017

- . 90 points - Wine Enthusiast May 2020
- . 88 points - Review by Mark Squires, RobertParker.com, December 2019
- . Bronze Medal - International Wine Challenge 2020 - Tranche 1
- . 16.5 points - JancisRobinson.com review by Julia Harding, October 2019

Vintage 2016

- . 90 points - Wine Enthusiast, April 2019
- . 16.5 points - JancisRobinson.com review by Julia Harding, Dec.2018