

LUA CHEIA

S A V E N

Quinta do Bronze

Doc Douro

Producer: Lua Cheia - Saven, Lda

Winemaker: Francisco Baptista

Varieties: 40% Touriga Nacional, 30% Touriga Franca, 20% Tinto Cão and 10% Sousão

Vintage: 2017

Winemaking process: Produced from our Quinta do Bronze in Vale Mendiz, located on the left bank of Vale do Pinhão, dated from 1823. Quinta do Bronze comes from plots at an altitude of 300 meters. Classic vinification at a controlled temperature. The wine aged for 24 months in new French barrels followed by 12 months in bottle

Soil and weather: Schist. Hot and dry climate, large thermal gap.

Colour: Deep ruby red core

Aroma: Bold and elegant aroma

Taste: On the palate, it is structured and balanced, fresh and vibrant. Excellent acidity. The fruity notes are well-integrated with the quality oak resulting in a long finish

Gastronomy: The wine pairs well with gourmet cuisine and genuine and powerful dishes, or with intense cheeses

Alcohol: 14% alc/vol

Total acidity: 5.6 g/l

Residual sugar: <0.6 g/l

pH: 3.57

Awards

Vintage 2017

.91 points - Wine Enthusiast, Best of Year 2021

.92 points - RobertParker.com, Review by Mark Squires, October 2021

Vintage 2015

.94 points/Cellar Selection - Wine Enthusiast, November 2019

.92 points - RobertParker.com, Review by Mark Squires, October 2019

