

LUA CHEIA

S A V E N

Quinta do Bronze Vinha do Plagão

Douro

Producer: Lua Cheia - Saven, Lda

Winemaker: Francisco Baptista

Varieties: 60% Touriga Nacional, 15% Sousão, 15% Tinto Cão and 10% Touriga Franca

Vintage: 2016

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 Vinha do Plagão comes from a single parcel named Plagão, a field blend at an altitude of 494 meters, where we can find Touriga Nacional, Sousão, Tinto Cão and Touriga Franca grape varieties. Classic vinification at controlled temperature. The wine aged for 18 months in new 300 liters oak barrels followed by 12 months in bottle.

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

Colour: Deep ruby red core

Aroma: Great intensity and elegance aroma

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

Gastronomy: The wine pairs well with intense and traditional dishes and strong cheeses

Alcohol: 14.5% alc/vol

Total acidity: 5.1 g/l

Residual sugar: <0.6 g/l

pH: 3.74

Awards

Vintage 2016

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

