May 2021

INE RELEASES

Lua Cheia - Saven is extremely proud to present two new red wines from the Douro region - Quinta do Bronze Vinha do Plagão 2016 and Andreza Altitude 2017.

Produced from 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. Made from Touriga Nacional, Touriga Franca and Tinto Cão grape varieties, the wine aged for 18 months in new



300 liters oak barrels followed by 12 months in bottle.

A deep ruby-coloured wine and full of intensity, Quinta do Bronze has a bold yet elegant aroma. On the palate, it is structured and balanced, fresh and vibrant. The beautiful fruity notes are well-integrated with the quality oak resulting in a long finish. The wine pairs well with itense and traditional cuisine and with intense cheeses.

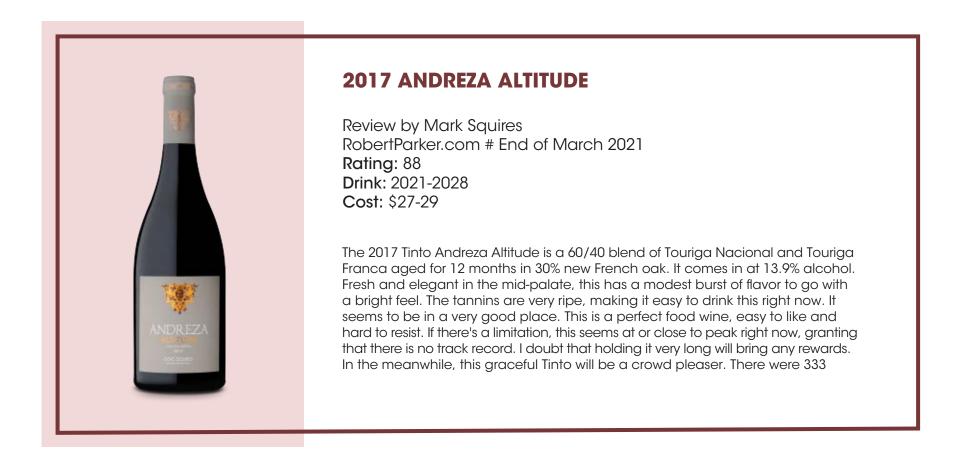


Then we are off to meet our newest member of the Andreza family. Produced from Touriga Franca and Tinta Roriz grape varieties, the wine aged for 12 months in barrels. The result is a garnet red-coloured wine. On the nose, the Touriga Nacional gives us the floral component with aromas of bergamot and basil, while Touriga Franca is expressed in flavours like blueberry and backberry. On the palate, it is very elegant and structured, with lingering notes of ripe fruit. You can accompany this Andreza with Mediterranean cuisine, pasta, and mild soft cheese.

Robert Parker

MARK SQUIRES

Robert Parker created the original rating system with the first issue of The Wine Advocate, and it remains unchanged to this day. The Wine Advocate takes a hard, very critical look at wine. Get to know the latest scores here.



2019 ANDREZA RESERVA WHITE

Review by Mark Squires RobertParker.com # End of March 2021 Rating: 88 Drink: 2021-2025 Cost: \$16-18

The 2019 Reserva Branco Andreza is a dry and equal blend of Viosinho and Verdelho aged for seven months in new French oak. It comes in at 13.7% alcohol. Nicely wrought, this tightly wound Branco has some bite on the finish, reasonable concentration and lingering flavor. The expression of fruit is admittedly muted a little by the wood, but this actually handles the wood well—this is not drenched in vanilla. Overall, this is a middle of the road white that is well crafted and a perfect food wine. It should hold well for several years, maybe more, and it might still improve a bit. in www.robertparker.com, March 2021





2019 DESVIOS WHITE

Review by Mark Squires RobertParker.com # End of March 2021 Rating: 89 Drink: 2021-2026 **Cost:** \$26-28

The 2019 Branco Desvios is a field blend from old vines aged for 12 months in 30% new French oak. It comes in at 13.2% alcohol. This, notwithstanding its wood, is surprisingly perky and fresh. That's not to say you can't taste any wood, only that the perky fruit mostly rises above it, and the acidity cuts through it as well. It's tasty, adequately concentrated and has some tension on the finish. Overall, in both fruit and structure, this is well done. Even as an oaked white, it has something of a lively feel to it, making it the most expressive of the producer's three Douro whites reviewed in this report, and my personal favorite. It will be interesting to see if it can develop a bit with a year or two of age. It has a chance-it is probably the only one of the three that does—but this is also pretty nice today. There were 900 three-packs produced. in www.robertparker.com, March 2021

2018 INSURGENTE PREMIUM

Review by Mark Squires RobertParker.com # End of March 2021 Rating: 92 Drink: 2021-2023 Cost: \$47

The 2018 Insurgente Premium is an 80/20 blend of Touriga Nacional and Alfrocheiro aged for 12 months in a 60/40 mixture of stainless steel and third use French oak. It comes in at 13.8% alcohol. Beautifully constructed, this is fresh and focused with an elegant demeanor and mid-palate finesse. Restrained in power, this is surprisingly approachable now too. It does have a little bite on the finish, though, and a year in the cellar will allow that to improve, along with allowing the fruit to evolve a little. This should hold for another decade or so afterwards, maybe more. Overall, this is lovely. It's not entirely clear yet where its ceiling will be, but it is capable of improving for a few years. This will be released in June or July. in www.robertparker.com, March 2021





2019 LUA CHEIA EM VINHAS VELHAS RED

Review by Mark Sauires RobertParker.com # End of March 2021 Rating: 87 Drink: 2021-2028 Cost: \$12-14

The 2019 Tinto is a field blend from old vines, unoaked and coming in at 13.4% alcohol. A consistent overachiever, this always seems like a respectable Tinto for a very modest price. Its easy demeanor makes it a nice choice as a summer red too. You can drink it a few degrees cooler than normal if you wish. Either way, it manages to retain a serious feel instead being a fruity concoction. The concentration is just average, but its key concession tends to be in the area of structure; it's made to drink very young, and there's not much support for the fruit. Yet, it's tasty, filled with flavor, but never too much, and it lingers nicely on the finish. Balanced and clean, this is another fine offering that punches above its weightjust drink it on the younger side, no matter how long it theoretically lasts. It may well hold for most of this decade, but it's not likely to be as good in 2028 as it is today or next year. in www.robertparker.com, March 2021

2019 LUA CHEIA EM V.V. RESERVA WHITE

Review by Mark Squires RobertParker.com # End of March 2021 Rating: 89 Drink: 2021-2026 Cost: \$20-22

The 2019 Branco Reserva is a field blend from old vines, very dry and aged for eight months in used French oak of varying ages (none new). It comes in at 13% alcohol. Initially, this was rather tight, a ball of fruit wrapped in a fist of used wood. It opened nicely, though, showing good fruit, good balance and a lingering finish. The fruit rose above the used wood. It's sturdy and serious, if not terribly personable. Of the producer's Douro whites, this might be the best food wine, but the livelier Desvios is probably my personal favorite. Reasonable minds might differ. in www.robertparker.com, March 2021





2019 MARIA PAPOILA LOUREIRO/ALVARINHO

Review by Mark Squires RobertParker.com # End of March 2021 Rating: 88 Drink: 2021-2024 Cost: \$15-18

The 2019 Maria Papoila Loureiro & Alvarinho is a 70/30 blend, unoaked, with four grams of residual sugar, 7.2 total acidity and 11.7% alcohol. About what it typically is, this is still a nice vintage for this. It is fresh and fairly perky, with reasonable substance and a tasty finish. The modest sugar-it should certainly be considered dry—is well under control, the acidity slightly more in charge. It is well balanced, especially at this point in its life, with a little bit more age on it (many 2020s are coming soon). This should continue drinking well at least for the next few years, but it is hard to imagine that it will be better than it is now or will be over the next few months. in www.robertparker.com, March 2021

2016 PEGOS CLAROS RESERVA

Review by Mark Squires RobertParker.com # End of March 2021 Rating: 92 Drink: 2021-2033 Cost: \$21-23

The 2016 Reserva Vinhas Velhas is all Castelão aged for one year in well used French oak. It comes in at 13.8% alcohol. The "old vines" designation on the back label means 70+ years here. Fairly powerful and intensely flavorful (Castelão can be a flamboyant grape), this seems more concentrated than one would think and it finishes with a little tannic pop even at this late date. For the price, this is a steal, a terrific bargain considering both its structure and fruit quality. That said, you will have to like that flamboyant Castelão demeanor. Think Grenache—but more so. The big finish lingers nicely, gripping the palate and slamming those strawberry flavors into it. Overall, this has plenty of room to develop more in the cellar. It should hold well for the rest of the decade, probably more. No matter where it goes, it is a lot of wine for the price point. There were 2,500 six-packs produced.in www.robertparker.com, March 2021





2016 QUINTA DO BRONZE VINHA DO PLAGÃO

Review by Mark Squires RobertParker.com # End of March 2021 Rating: 93+ Drink: 2021-2033 Cost: \$200-220

The 2016 Tinto Quinta do Bronze Vinha do Plagão is Touriga Nacional dominated (60%), with roughly equal portions of Sousão, Tinto Cão and Touriga Franca for the rest, all aged for 18 months in new French oak. It comes in at 14.9% alcohol. This obviously has a different profile than the other reds reviewed in this report-more alcohol, more new oak and a very high price point from a winery that is mostly known for value. Sourced from a vineyard dating back to 1823, the grapes come from vines in a single-parcel at 494 meters in height.

Beautifully constructed, this is very ripe and a little earthy on opening. Then, it becomes creamier, fruitier and richer. It still has some tannic pop, even with this late release, but the tannins don't get in the way of drinking it at this stage of its life. It is easily approachable and drinks pretty well. That doesn't mean this sexy Tinto won't improve more—it can and probably will. The grip on the finish may be somewhat subtle, but there's plenty. In fact, even though it seemed just fine on opening, it needed a couple of hours to show well. The aeration allowed it to smooth out and show some nuance. Overall, this is a nice success, but it has to be more than that at this price point. It needs to develop and become something better 10 years from now. That remains to be seen. There's no track record, to be sure. Let's be a bit conservative and start here. This will be released in the second quarter of this year. There were 930 three-packs produced.n www.robertparker.com, March 2021

NEW WINE RELEASES

Check out our new Wine Releases and try it!









Quinta do Bronze Vinha do Plagão D.O.C. Douro 2016

Andreza Altitude D.O.C. Douro 2017

Andreza Reserva Red D.O.C. Douro 2018

Lua Cheia em Vinhas Velhas Red D.O.C. Douro 2019



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