

SAVEN

# INSURGENTE PREMIUM

## NEW WINE RELEASE

**Lua Cheia - Saven's newest wine is now on the market! Introducing Insurgente Premium!**

With a deep red colour and a very intense, complex aroma, Insurgente Premium delivers an elegantly structured flavour.

From the Dão region, right in the heart of Portugal, the wine is made from two distinct grape varieties - Touriga Nacional and Alfrocheiro.

It's perfect paired with pasta or Mediterranean cuisine. Give it a try!



## CHECK OUT THE LATEST WINE REVIEWS BY MARK SQUIRES.



### 2016 ANDREZA RESERVA

Review by Mark Squires  
RobertParker.com # 247 End of February 2020  
Rating: 88  
Drink: 2020-2026  
Cost: \$16-18

The 2016 Reserva Andreza has 40% Touriga Franca, with Touriga Nacional, Tinto Cão and Tinta Roriz equally dividing the rest of the blend. It comes in at 13.5% alcohol. It was aged in a 70/30 mixture of used French oak and stainless steel for 10 months. Fruity and smooth, this also has some touches of beef for a little complexity. The tannins are moderate, but there is some grip on the finish. It's a friendly middle-of-the-road wine that still has some ability to age and enough concentration to hold up to food. It also became notably better with 30 minutes in a glass. If fished out and became far more expressive. It's a nice value, and it's showing rather well now. It's less clear how it will respond to extended aging, but now and over the next couple of years, at the least, it will seem like a very good bargain.

[www.robertparker.com](http://www.robertparker.com), February 2020

### 2017 LUA CHEIA EM VINHAS VELHAS RESERVA ESPECIAL

Review by Mark Squires  
RobertParker.com # 247 End of February 2020  
Rating: 88  
Drink: 2020-2028  
Cost: \$20-22

The 2017 Reserva Especial is an old-vines field blend aged for 12 months in used French oak. It comes in at 13.5% alcohol. This is a few bucks more than the 2016 Reserva Andreza, but the key difference is stylistic. Reasonable minds might differ in terms of preference. This is a bit more tightly wound than the Andreza, but that is largely because it is one year younger. More importantly, it is brighter, more elegant and more expressive. It may be no more concentrated and less complex but it seems more refined. In this big vintage, this looks like a surprisingly graceful and tasty winner. It should age reasonably well, but don't expect it to turn into anything special with age. You can drink it now.

[www.robertparker.com](http://www.robertparker.com), February 2020



### 2019 LUA CHEIA EM VINHAS VELHAS ROSE

Review by Mark Squires  
RobertParker.com # 247 End of February 2020  
Rating: 87  
Drink: 2020-2022  
Cost: \$12-14

The 2019 Rose is a field blend from old vines (around 40 years), unoaked, dry and coming in at 12% alcohol. Only in bottle about six weeks when seen, this is predictably young and sappy showing off a solid mid-palate. The acidity is certainly adequate, but this is more of a food-wine style for a pink, showing the stuff to hold up to foods. Perhaps as it evolves (and this a bit), it will take on a different character. In that regard, this still is not fully evolved, but by this summer, it will be on the same level as the last few vintages, which have been very consistent qualitatively (if occasionally different stylistically). That's pretty much why I've been a broken record of late, but this seems like another nice value-priced pink from Lua Cheia.

[www.robertparker.com](http://www.robertparker.com), February 2020

### 2018 NOSTALGIA ALVARINHO

Review by Mark Squires  
RobertParker.com # 247 End of February 2020  
Rating: 88  
Drink: 2020-2024  
Cost: \$21-23

The 2018 Alvarinho Nostalgia is a late-released Alvarinho, unoaked, without fizz, dry (2.3 grams of residual sugar and 6.3 of total acidity) and coming in at 13% alcohol. Bottled relatively late-in July 2019 this will not be released until the second quarter of 2020. This doesn't really seem to have needed such a late release-it was fine in late 2019. In fact, it was lovely at that point. This is a fruit-forward Alvarinho, seeming surprisingly rich. It is very different than the 2017, granting that both are not here together, but perhaps more stereotypical of what you might expect in 2017: big fruit and average acidity, at least in perception. This tastes great and has reasonable mid-palate depth, but it is harder to find the structure. These days in Vinho Verde, the wines have to age to be truly distinguished. This will certainly hold well for a few years, at least, but I suspect it won't be one that will improve notably with age.

[www.robertparker.com](http://www.robertparker.com), February 2020



### 2018 SECRETUM

Review by Mark Squires  
RobertParker.com # 247 End of February 2020  
Rating: 89+  
Drink: 2020-2028  
Cost: \$43-46

The 2018 Secretum is all Arinto from Douro, aged for nine months in second to third-use French oak. It comes in at 13% alcohol. This is made to be serious, and it shows that way in its youth. The oak is handled very well. With oil, the oak tades and the wine seems rich. This fills the mouth respectably and finishes well, the fruit lingering nicely. This wine is on a roll these days. This seems like another good example, but it is not quite as fresh as the 2016, granting that both are not here together. This does have to prove it can develop more, but I think it will. When the baby fat disappears, there will hopefully be a bit more obvious energy and grip underneath.

[www.robertparker.com](http://www.robertparker.com), February 2020