

September
2020

JULIA HARDING

Take a look at the latest Lua Cheia-Saven wine reviews
by Julia Harding in www.jancisrobinson.com**ANDREZZA GRANDE RESERVA DOC DOURO 2015**Date tasted: 12 June 2020
Reviewer: Julia Harding
Score: 17
Drink: 2020-202540% Touriga Nacional, 40% Touriga Franca, 20% Sousão. Males and 12 months in French oak. TA 4.9 g/l, pH 3.64. Very dark, crimson. Rich and dark in hue with lovely savoury mineral overtones plus foamy spicy oak. The fruit and the Douro character just keep pace with the oak influence. Ripe blackberry and blueberry, generous, full-bodied, more floral as it opens up. There's plenty of chocolate flavour from the oak but the balance seems better than in the Reserva 2017. Smooth, rich and long with that Douro dry texture on the finish that increases the freshness in a wine with not very noticeable acidity. (JH) in www.jancisrobinson.com, August 2020**ANDREZZA RESERVA RED DOC DOURO 2017**Date tasted: 12 June 2020
Reviewer: Julia Harding
Score: 16
Drink: 2021-2025Touriga Nacional, Touriga Franca, Tinta Roriz. 70% aged in French oak, the rest in tank. TA 4.6 g/l, pH 3.7. Deep cherry red. Dark and 'purple' smelling on the nose, very Touriga Nacional - violet-scented and dark in hue. Sweet-fruited with some oak spice. Pithy oak on the palate, the tannins thickened by the oak but smooth. Doesn't have the freshness of the Lua Cheia unaged Douro 2015 just tasted. Richer but more oaky. Full in the mouth, generous. Perhaps the fruit will emerge a little more after another year in bottle. (JH) in www.jancisrobinson.com, August 2020**INSURGENTE PREMIUM DOC DÃO 2017**Date tasted: 12 June 2020
Reviewer: Julia Harding
Score: 16.5
Drink: 2020-202160% Touriga Nacional, 40% Alfocheia. 60 days post-fermentation maceration. One third aged in the new French oak. TA 5.27 g/l, pH 3.66. Mid crimson with purplish rim. Fragrant with the floral character/bargemot of Touriga Nacional and tangy dark-red fruit, smells zesty and vibrant, the fruit outshining the oak ageing though there is a touch of sweet oak spice. On the palate, juicy, dark and scented fruit, fine tannins, supple, and again the oak is dominated by the fruit. Bold in its fruit and fresh on the finish. Still very primary and a way to go. (JH) in www.jancisrobinson.com, August 2020**LUA CHEIA EM VINHAS VELHAS
WHITE DOC DOURO 2019**Date tasted: 12 June 2020
Reviewer: Julia Harding
Score: 16
Drink: 2020-2021Old vines field blend. Indigenous yeasts. Unaged. TA 5.5 g/l, pH 3.27. Fresh, zesty pear and melon fruit with a fine chalky effect on the nose, suggesting the dry rocky Douro landscape. Lovely freshness on the palate, lemon and grapefruit pith, lively and mouth-watering and that chalkiness also in the texture. Balanced and refreshing if not firmly long. On the aftertaste there's a dry, stony quality that feels a bit like white pepper but doesn't really taste like that - more texture than flavour. (JH) in www.jancisrobinson.com, August 2020**LUA CHEIA EM VINHAS VELHAS
ROSE DOC DOURO 2019**Date tasted: 12 June 2020
Reviewer: Julia Harding
Score: 16
Drink: 2020-2021Old vines. Indigenous yeasts. Unaged. TA 4.9 g/l, pH 3.35. Very pale pink. Plenty of red fruits on the nose, slightly cordoned aroma and bone dry on the palate. Lively, gently scented and well-balanced for drinking on its own but dry enough to stand up to a fairly plain fish dish. The producer suggests it would also go with white meats and pasta, though that's a rather broad field. A good aperitif as long as your guests aren't hankering for the sweetness of a more fully rose. This has lovely balance and decent length. (JH) in www.jancisrobinson.com, August 2020**LUA CHEIA EM VINHAS VELHAS
RED DOC DOURO 2018**Date tasted: 12 June 2020
Reviewer: Julia Harding
Score: 16.5
Drink: 2020-2025100% old vines field blend. Unaged. Deep purple-crimson. Beautifully scented with dark but not overly sweet fruit and the combination of the scent and the minerality of the Douro that makes Douro reds unique. Peppery too. I love the purity of the fruit here. So much so that I was surprised that the more ambitious coded Poseidon 2015 just tasted. This has all the energy of the fruit and the effortless concentration of old vines. Dark and dry in the mouth on the long finish, leaving your mouth clean in the way that dark chocolate does. Tannins are well balanced with the fruit, just very slightly chewy of the moment, providing shape and giving a wine that you could drink now with food but that will also age well over the next few years. Really successful expression of the vineyard and the region. (JH) in www.jancisrobinson.com, August 2020**LUA CHEIA EM VINHAS VELHAS RESERVA
ESPECIAL RED DOC DOURO 2017**Date tasted: 12 June 2020
Reviewer: Julia Harding
Score: 16.5
Drink: 2020-2024Old vines field blend. 12 months in new French oak. TA 5.1 g/l, pH 3.6. Deep cherry red with smudgy rim. Sweet, ripe dark fruit, blueberry, black cherry and perhaps dried cherry with a touch of peppery spice. Very ripe but not overripe. Nicely dark and savoury on the palate, though the oak is a little bit intrusive of the moment. Certainly has the intensity of old vines but no excess fat. There's a touch of bitterness on the finish as if the extraction was a little firmer than it needed to be. Tannins are thick and deep. Just enough freshness. (JH) in www.jancisrobinson.com, August 2020**POSEIDON DOC DOURO 2015**Date tasted: 12 June 2020
Reviewer: Julia Harding
Score: 16.5 +
Drink: 2022-20273,180 numbered bottles. The wine apparently travelled 9,764 miles by sea from Golanha da Nazaré to Newfoundland to replicate 'a tygone era' when madeira vines were sent to India and back. This bottling was a joint venture between the Merchant Navy Officers Club and Lua Cheia. A blend of 40% Touriga Nacional, 40% Touriga Franca and 20% Sousão. 12 months in new and used French oak then 83 days on the high seas. Very attractive packaging apart from the heavy bottle. TA 4.9 g/l, pH 3.66. Deep purple-crimson - still looks very youthful in colour. Ripe blackberry and hedgerow fruit and a touch of oak sweetness but still the dusty/mineral Douro personality. Now only on the palate, a little dominant, giving flavours of dark chocolate and spice. But the balance is good in an oaked style. Mouth-filling and rich, firm, rounded tannins. A big, flavourful wine that is barely out of its infancy. The sea voyage does not seem to have hastened its maturation. Shame about the heavy bottle, which seems unnecessary. Savoury, long finish. Definitely needs more time. Oaky aftertaste. (JH) in www.jancisrobinson.com, August 2020**NOSTALGIA ALVARINHO VINHO VERDE DOC 2018**Date tasted: 12 June 2020
Reviewer: Julia Harding
Score: 17
Drink: 2020-2023Granite soils. Old vines. Fermented on skins and then on lees until bottling. TA 5.3 g/l, pH 3.21. RS 2.3 g/l. Very pale gold but slightly deeper than a typical simple fresh white. Lovely spicy aroma that is all fruit not oak, along with a peachy stone-fruit fragrance as well as a definite stony mineral quality. On the palate, dry, firmly textured, deep and long, with the less grainy depth and so much flavour as well as bright freshness. Deep, long and mouth-watering. For a skin-contact white it is subtle, balanced and complex. Should age well, I think, though I haven't tasted older vintages. (JH) in www.jancisrobinson.com, August 2020**SECRETUM DOC DOURO 2018**Date tasted: 12 June 2020
Reviewer: Julia Harding
Score: 17
Drink: 2020-2024Alentejo, partially fermented in 300-litre French oak. Fermented on the skins, 8 months batonnage. TA 5.7 g/l. Hardly heavy bottle. Just not necessary. Let the wine speak for itself. Complex aroma of stony citrus, both lemon and grapefruit. A touch of spice from the oak but the oak is in the background - more so than I recall from previous vintages. Creamy lees texture but it doesn't seem marked by the skin contact - no obvious tannins. Plenty of depth and length. Bone dry and elegant not overbearing in its power. Should age well. (JH) in www.jancisrobinson.com, August 2020

NEW WINE RELEASES

Hello Autumn! Check out our new Wine Releases and try it!

Colleja Tinto
DOC Douro
2019Claro Tinto
DOC Palmela
2018