



Lua Cheia em Vinhas Velhas Rose DOC Douro 2019

Date tasted: 12 June 2020

Reviewer: Julia Harding

Score: 16

Drink: 2020 -2021

Old vines. Indigenous yeasts. Unoaked. TA 4.9 g/l, pH 3.35. Very pale pink. Plenty of red fruits on the nose, slightly candied 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 fruity rosé. This has lovely balance and decent length. (JH)