

LUA CHEIA

S A V E N

Maria Papoila Loureiro/Alvarinho Doc Vinho Verde

Producer: Lua Cheia - Saven, Lda

Winemaker: Francisco Baptista

Varieties: 2/3 Loureiro (Vale do Cávado), 1/3 Alvarinho
(Monção/Melgaço)

Vintage: 2022

Winemaking process: Whole-cluster pressing. The must is left for decantation at low temperatures (below 10°C) for 48 hours. Fermentation at controlled temperatures between 16-18°C. Aged on fine lees until bottling.

Soil and weather: Granitic soil. Wet climate.

Colour: Pale yellow core.

Aroma: Very intense aroma, with notes of minerality and white pulp fruits.

Taste: Mouthfilling wine, well structured and balanced with the acidity. Long lingering finish

Gastronomy: Excellent as an aperitif and ideal with Mediterranean food, fish and seafood.

Alcohol: 11.5% alc/vol

Total acidity: 7.4 g/l

Residual sugar: 6.7 g/l

pH: 3.02

Awards

Vintage 2021

- . 88 points - Wine Enthusiast, June/July 2022
- . 89+ points - RobertParker.com, Review by Mark Squires, April 2022

Vintage 2019

- . 88 points - Wine Enthusiast, August 2021
- . 88 points - RobertParker.com, Review by Mark Squires, March 2021

Vintage 2018

- . Bronze Medal - International Wine Challenge 2020 - Tranche 1
- . 87 points - RobertParker.com, Review by Mark Squires, August 2018
- . 89 points/Best Buy - Wine Enthusiast, July 2019
- . Silver Medal - Korea Wine Challenge 2019

