



## COVELA EDIÇÃO NACIONAL AVESSO RESERVA 2018 BIO

Covela's **first-ever 100% Avesso Reserva**, fermented and aged in French and Austrian oak barrels. Hand-picked grapes from granitic terraces on the banks of the Douro river in the southeastern corner of the Vinho Verde demarcation. Spontaneous fermentation. Elegant, floral aromas and notes of apple, peach and nectarine. Fresh and intense with a long finish.

### TERROIR

At Quinta de Covela we practice organic farming on the granitic soils that form a natural, south-facing amphitheater of low-lying terraces overlooking the right bank of the Douro river. Covela lies in the southeasternmost corner of the Vinhos Verdes demarcated region, on the borderline between the continental climate of inland Portugal and the maritime influences of the Atlantic coast to the West.

### TASTING NOTES

**Colour** Bright gold with light straw reflexes.

**Nose** Elegant and refined. Floral notes stand out immediately with notes of tree fruit such as apple, peach and nectarine to follow-up. Finally, a hint of the tropics with pineapple and fresh coconut.

**Palate** Creamy, yet with refreshing, mineral acidity. Intense, persistent mouthfeel revealing a perfect harmony between barrel and wine. A voluptuous finish that leaves us eager for a second glass!

### WINEMAKING

Manual harvest. Transport in small boxes to avoid premature crushing. Hand selection. Destemming followed by gentle pressing. Spontaneous fermentation in oak barrels from French and Austrian forests. Aged sur lies with occasional *batonnage* until April, 2018.

### FROM CELLAR TO TABLE

Best enjoyed at between 8°C and 10°C (46°F and 50°F)



**Winemaker:** Rui Cunha

**Alcohol:** 13% vol. - **Total acidity:** 6,5 g/l - **pH:** 3,18 - **Total sugars:** 1,5g/l - **Total sulphur dioxide:** 76mg/l

Available in bottles of 0,75 Lt.

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