



COVELA AVESSO NATUR 2019 ORGANIC - NO ADDED SO2

COVELA Avesso Natur is our first wine not only to be certified as organic but also bottled without the addition of sulphites.

Underlining our continuing commitment to innovation and sustainability, and to taking the Avesso grape, native to Covela's granitic soils overlooking the Douro River, to new heights of excellence, we replaced the SO2 normally used for stabilization with dried chestnut blossom (*Castanea sativa* Mill.) picked from our own chestnut trees and prepared by hand by our vineyard and cellar teams.

TERROIR

Quinta de Covela practices organic farming on granitic soils that form a natural, south-facing amphitheater overlooking the right bank of the Douro river. This scenario of winding terraces planted at low altitude is located in the southeastern corner of the Vinho Verde Demarcated Region (Minho). Cold winters and hot, dry summers are the norm here where the continental climate of the Douro valley meets the maritime influence of the Atlantic, to the West.

TASTING NOTES

Color: Bright citrus with hints of straw.

Nose: Clean, intense and complex. A sense of youth. According to our winemaker, Rui Cunha, "what fascinates me most about this wine is the expression of the grape in its wilder or natural side, expressed through sensations of citrus and white flowers".

Palate: Dry, vibrant acidity, balanced structure and fresh finish.

VINIFICATION

From the 2019 harvest, we selected a small batch of grapes from one of our lowest-lying plots that we fermented and aged in our oldest oak barrels. The wine stayed on the lees until January 2021, followed by racking and bottling without filtration, respecting the dates established in the lunar calendar. Instead of adding sulphites to stabilise the wine, we used grounds of dried chestnut flowers harvested from our own trees. These have naturally high anti-oxidant and fungicidal properties. Only 850 bottles were made.

FROM CELLAR TO TABLE

Enjoy at a temperature between 12C and 14C, whenever if possible in good company and with interesting conversation. With its youthful profile, Natur will pair well with sushi, sashimi and tempura, or with a beautiful *Quiche Lorraine* or with fresh fish, either grilled or steamed on a bed of crispy vegetables.

"What fascinates me most about this wine is how the Avesso grape expresses its wilder, more natural side with lots of translucent citrus fruits and white flowers ... When I tried this wine over the months, it kept surprising me - it has such a very pure, authentic aroma that gives us the impression that it has just finished fermenting. So lively and fresh! "

Rui Cunha, Winemaker at COVELA since the 1990s.

Winemaker: Rui Cunha

Viticulture: Miguel Soares

Alcohol: 13% vol. - **Total Acidity:** 5.4g/l - **pH:** 3.49 - **Total Sugar:** <1.5g/l - **Total SO2:** 16mg/l

Available in 0,75L Bottles



Bio-Zertifiziert
KIWA-Sativa



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