



COVELA RESERVA WHITE 2015

A distinct and distinguished cuvée of Avesso,
Chardonnay and Arinto.

TERROIR

Organic farming. Granitic soils forming a natural, South-facing amphitheater at low-altitude on the right bank of the Douro river in the southeastern corner of the Vinho Verde region; Cold winters and hot, dry summers, mix of continental climate and maritime influence.

TASTING NOTES

Color: Bright gold with light straw reflexes.

Nose: Intense, deep and complex. Notes of white flowers, such as lime and honeysuckle, tree fruit such as pears, damsons and white plums, with a hint of spices to finish.

Palate: Immediately unctuous. Balanced acidity that reveals this wine's huge personality. Minerality. Long, elegant and crisp finish. A wine with lots of soul.

WINEMAKING

Manual harvest plot-by-plot to guarantee ideal picking time. Transport in small boxes to avoid premature crushing. Hand selection. Low-temperature maceration. Destemming followed by gentle pressing. Spontaneous fermentation in oak barrels from French and Austrian forests. Aged sur lies with occasional batonnage until April, 2017. No stabilization or filtration.

FROM CELLAR TO TABLE

Best enjoyed at temperatures between 12°C and 14°C (53°F and 57°F).



It was aged for 12 months in a mixture of French and Austrian oak, partly new, and comes in a Burgundy bottle to distinguish itself from the other bottlings. The oak is prominent up front, but this has adequate depth for the vintage and some acidity so the fruit can rise up and cut through the wood.

Mark Squires, eRobertParker.com - Aug 2017

90
/100 Pts



COVELA reserva Branco 2013 - Golden hue. Nose: acacia, bee's wax, some plum and apricot, tea. Notes of flint and gunpowder. Medium body, scintillating acidity, full of fruit, determination and soul. Brilliant.

Revista de Vinhos, A Essência do Vinho - May 2017

18
/20 Pts

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Winemaker: Rui Cunha

Alcohol: 13,5%vol. - **Acidity:** 6,9g/l - **pH:** 3,20 - **Residual sugar:** < 1,7g/l - **Sulphites:** 100mg/L

Bottles per box: 6 - **Boxes per layer:** 13 boxes - **Number of layers:** 7 - **Boxes per palette:** 91 boxes

Available in bottles of 0,75 Lt. - 1,5 Lts. - 3 Lts.