



COVELA AGUARDENTE BAGACEIRA 'FIRESTORM'

This *Aguardente Bagaceira* is produced by meticulous double distillation in a traditional copper still, then aged and stored in stainless steel vats, maintaining clarity and flavour to the full. This after-dinner digestive brandy can be enjoyed as a shot or used to create cocktails. It completes the range of wines and organic olive oils produced at Covela.

TASTING NOTES

Colour crystal clear.

Nose austere and intense.

Palate smooth, yet powerful and complex. Long finish.
Best enjoyed at a temperature of 13°C to 15°C.

PRODUCTION

Double distilling in a traditional copper still.

Made 100% from bagasse of grapes grown at Quinta de Covela,

Fruit selected from our more full-bodied varieties to produce a traditional Aguardente Bagaceira that is complex, intense and expressive of Covela's grapes and granitic soils.

Aged and stored in stainless steel vats.

Enólogo: Rui Cunha - Viticólogo: Gonçalo Sousa Lopes
Álcool: 49%vol.

Available only in 0,5 Lt. bottles.



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