



## COVELA FANTÁSTICO WHITE 2014

For only the second time in the history of the estate, we are proud to present Covela FANTÁSTICO, which - as the name indicates - is produced only in exceptional vintages and when the wine's evolution in French oak barrels shows outstanding quality and character.

### 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 with the D.O.C. Douro and sandwiched between the continental climate of inland Portugal and the maritime influences of the Atlantic coast to the West.

### TASTING NOTES

**Colour:** golden straw.

**Nose:** fantastically complex, elegant and exuding warmth - spices, ripe stone fruit, stewed apples, citrus fruit and a rich, balanced toast with a hint of cedar.

**Palate:** creamy and rich at first, followed by a balanced citric acidity, significant structure and a long, persistent finish.

### WINEMAKING

Hand-picked plot-by-plot, allowing for the right grapes to be harvested at the right time. Transport in small boxes to avoid premature crushing. Hand selection of bunches. Low temperature skin maceration. Fermenting and ageing in French and Austrian oak barrels for around 19 months. No stabilization or filtration. This wine is produced only in exceptional years.

### FROM CELLAR TO TABLE

Best served at a temperature of 14°C to 16°C (57°F to 61°F).

A truly gastronomic wine, excellent for pairing with firmer or oily fish such as salmon trout or turbot, game or more pungent soft cheeses such as Portuguese Serra cheese. Excellent ageing potential.



**Winemaker:** Rui Cunha  
**Alcohol:** 13.5% vol. - **Acidity:** 5,4g/l - **pH:** 3,38 - **Residual sugar:** 2,8g/l - **SO2:** 120mg/l

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

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