



COVELA ESCOLHA 2014

A characterful assemblage led by Covela's main grape Avesso, blended with Chardonnay and a couple of other "spices" added by winemaker Rui Cunha, who has been involved in the Covela project since 1990 and has headed winemaking since 1998.

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

Colour: Bright, straw.

Nose: Expressive. Floral with heady notes of tropical fruit and good intensity. Undertones of the region's granitic minerality promise a complex wine.

Palate: Dry, with nicely-balanced acidity and minerality typical of the region. Despite its freshness, this wine has notes of ripe stone fruits and displays a certain creaminess that plays well against the mineral backdrop. Long, elegant finish. A wine with abundant personality.

WINEMAKING

Hand-picked plot-by-plot, allowing for the right grapes to be harvest at the right time. Transport in small boxes. Brief maceration of selected grapes. Fermentation in temperature-controlled stainless steel vats. No enzymes used. Spontaneous fermentation. Fining with Bentonite when necessary. Light filtration.

FROM CELLAR TO TABLE

Should be enjoyed at a temperature between 12°C to 14°C.

An excellent wine to pair with starters, though best when accompanying fish and seafood. Also gives a nice twist to poultry, pasta and some pork dishes. An excellent foil for creamy sauces. A wine with ageing potential of at least five years.



Initially timid, this wine has quality fruit, a light toastiness and subtle smokiness that recalls hazlenut, crystalized lemon and citrus peel. Pronounced minerality, vibrant on the palate, moderate body but full of style and distinction. Tense, mineral finish with some bitterness.

Nuno Guedes Vaz Pires, Revista de Vinhos, A Essência do Vinho - April 2017

17,5
/20 POINTS



The 2013 Branco Escolha Quinta de Covela (mostly Avesso and Chardonnay) has been seen before, but it's good to revisit it next to the 2014. I would also have to say it's good to revisit it because I rather underrated this when I first saw it closer to release. Maybe it was in a funny place. Or, maybe I was. In any event, full in the mouth, this has blossomed beautifully. It seems concentrated, fresh and full-bodied, with just a bit of a metallic nuance followed by a touch of spice on the finish. For all of its depth, it is rather elegant, too. The metallic touch mostly blows off and this rounds into form beautifully. It tastes pretty good on its own, but it would probably be better as a food wine. It is drinking beautifully now and should last well for a few more years, at the least.

Mark Squires, eRobertParker.com - April 2016

90
/100 POINTS



Winemaker: Rui Cunha - **Viticulturist:** Gonçalo Sousa Lopes
Alcohol: 13,5%vol. - **Acidity:** 5,5g/l - **pH:** 3,39 - **Residual sugar:** 2,0g/l - **Sulphites:** 85 mg/l

Bottles per case: 6 - **Boxes per palette layer:** 13 - **Layers per palette:** 7 - **Cases per palette:** 91

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

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