



## COVELA ESCOLHA WHITE 2016

A characterful assemblage led by Covela's main grape Avesso, blended with Chardonnay and a couple of other "spices" applied by our winemaker, Rui Cunha, who has been linked to the Covela project since 1990.

### TERROIR

Covela practices certified organic farming. It has 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 (Minho); Cold winters and hot, dry summers, a mix of continental climate and maritime influence of the Atlantic coast.

### TASTING NOTES

**Colour:** Bright, pale straw.

**Nose:** Expressive. Floral with heady notes of blossoms and stone fruit and a touch of aromatic herbs. Slight hints of citrus.

**Palate:** Despite the fragrant nose, a decidedly dry wine, with nicely balanced acidity and minerality typical of the region. Long, elegant finish. Abundant personality.

### VINIFICATION

Hand-picked plot-by-plot, for optimal timing at harvest. Grapes transport in small boxes to avoid crushing. Maceration of selected grapes. Fermentation in temperature-controlled stainless-steel vats. Storage on fine lees until mid-May

### FROM CELLAR TO TABLE

Enjoy this Covela Branco at a temperature of 12C to 14C (53F to 57F). An excellent wine to pair with various types of starters, though best when accompanying fish and seafood. Also gives a nice twist to those ever-difficult-to-pair poultry dishes, and also some pork dishes. Its freshness and structure make it an excellent foil for creamy sauces. A wine with ageing potential of at least five years.



**Alcohol**13%vol. – **Total Acidity:** 5,3g/l - **pH** 3,35 – **Total Sugar:** <1,5g/l – **Total SO2** 59 mg/l

Available in 0,75 L bottles

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