



COVELA EDIÇÃO NACIONAL 2014 AVESSE

Quinta de Covela's first-ever Vinho Verde. Edição Nacional, or National Edition, refers to the Avesso grape, 100% Portuguese and native to Covela's sub-region. A dynamic, yet elegant Verde positioned alongside the best Alvarinhos and Loureiros.

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, citric.

Nose: Intense and complex, eager to show its floral side and a dose of fragrant herbs.

Palate: Creamy, refreshing acidity and a very elegant finish.

WINEMAKING

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

FROM CELLAR TO TABLE

Enjoy at a temperature of around 7°C to 8°C (44°F to 47°F). An ideal wine to pair with grilled fish or seafood, and even sushi and sashimi. Its freshness and light-hearted character also make it a great wine to accompany starters or to be enjoyed al fresco as an aperitif in the company of family or friends.



The **2016 Avesso** Edição Nacional "Covela" is a fine follow-up to the gorgeous 2015, although I personally liked the crispness on the 2015 a bit more. Still, this lacks little. It is showing fine depth (and perhaps more), reasonable freshness and a lovely finish. Combining that solid mid-palate with a fruity finish and some tension, it drinks beautifully. Impeccably balanced, it adds a redefined feel with caressing texture. Drink it on the younger side, though.

Mark Squires, eRobertParker.com - Aug 2017

90
100 Pts.



The **Covela Avesso 2015** it's terrific, certainly one of the best Avesso offerings I've seen, on this trip or overall. Big and mouth-filling, it seems rich and concentrated (relative to the region, of course). It simply grips the palate. It adds that caressing texture that I so often see from Avesso and ends with that hint of minerality. It is more expressive now than when I first saw it. (...) this is wonderful just now and a terrific bargain. Just in case there is any doubt--this is dry, unoaked and not carbonated.

Mark Squires, eRobertParker.com - July 2016

91
100 Pts.

Winemaker: Rui Cunha - **Viticulturist:** Gonçalo Sousa Lopes
Alcohol: 12,5%vol. - **Acidity:** 7.0g/l - **pH:** 3.22 - **Residual sugar:** 3.4g/l - **SO2 Total:** 52 mg/L
Bottles per box: 6 - **Boxes per Layer:** 23 boxes - **Number of layers:** 4 - **Boxes per palette:** 92 boxes

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



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