



## COVELA EDIÇÃO NACIONAL 2016 - AVESSO

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.

### 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.

### 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.

### 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.



eRobertParker.com

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.



eRobertParker.com

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 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:** 6,1g/l - **pH:** 3,24 - **Residual sugar:** < 1,5g/l - **Sulfites:** 70 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.



Lima & Smith, Lda. - Quinta de Covela, São Tomé de Covelas,

4640-211 BAIÃO, Portugal

info@limasmith.com

WWW.COVELA.COM