



COVELA FANTÁSTICO BRANCO 2015

For just the third time in the history of Covela, we present this FANTÁSTICO Branco which, as the name implies, is only produced in exceptional years and whose evolution in French oak barrels has revealed unusual characteristics.

TERROIR

Quinta de Covela practices organic farming on granite soils that form a natural amphitheater with several solar exposures. A scenario of terraces planted at low altitude on the right bank of the Douro River in the southern part of the Vinho Verde Region (Minho). Cold winter and hot, dry summer - on the border between the continental climate of the Douro valley and the maritime influence of the Atlantic Ocean to the West.

TASTING NOTES

Colour: Golden straw.

Nose: Fantastic complexity with a persistent elegance. Ripe stone fruits, citrus fruits and a rich and balanced toast, with just a hint of cedar.

Palate: Very creamy and rich at first, followed by balanced acidity, excellent structure and a very persistent finish. Best with food.

VINIFICATION

Manual harvest, organised plot-by-plot by to ensure optimal ripeness at picking. Transport in small boxes to avoid crushing. Manual selection of bunches. Cold soak maceration. Smooth pressing. Fermentation and ageing in French oak barrels for 20 months. No stabilisation or filtration (deposits can form in the bottle and so we recommend decanting). Produced only in exceptional years.

FROM CELLAR TO TABLE

Best enjoyed at temperatures between 14°C and 16°C (57°F and 61°F). Being a very gastronomic wine, this Fantástico goes very well with oilier types of fish (turbot, salmon, trout), soft sheep's cheese (Portuguese mountain cheese and olive oil). Best served in a Burgundy style glass.



Winemaker: Rui Cunha

Alcohol: 13%vcl. - **Total Acidity:** 6,2g/l - **pH:** 3,27 - **Total sugar:** 1,8g/l - **Total SO2:** 72mg/L

Available in bottles of 0,75L - 1,5L - 3L

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