



COVELA COLHEITA SELECCIONADA TINTO 2004

A fascinating and truly unique red: from the granite terraces of Covela in the southeastern corner of the Vinho Verde Region overlooking the Douro River comes this Reserva-status red made from Touriga Nacional, Cabernet Sauvignon and Merlot Noir. Fermented and aged in French oak barrels of 300 litres, this is an unusual wine in terms of its blend and unique in its freshness and capacity to surprise almost two decades after its production.

TERROIR

In 2004, the year this wine was born, Covela already practiced organic farming on its granite terraces that form a natural amphitheater at low altitude on the right bank of the Douro. Right on the border between the demarcated regions of Vinho Verde the Douro, Covela has very particular climatic conditions, sandwiched as it is between the maritime influences of the Atlantic and the continental extremes of the Iberian interior. Winters are cold and rainy and summers are hot and dry. Covela's vineyards share the land with forest, orchards, vegetable and herb plots. Among the streams and other water sources, gardens of almost Mediterranean vegetation flourish.

TASTING NOTES

Colour: Intense, brilliant ruby.

Aroma: Expressive and complex nose with ripe, red fruits, dried flowers, exotic spices and nuances of vanilla.

Palate: According to the Revista de Vinhos at the time of its launch (2006), this wine presents "a lot of pepper and spices, round texture, well-balanced acidity, a lot of freshness, excellent tannins. The finish is long, light and fresh." This freshness still surprises us today. An elegant and balanced wine with still quite an expression of youth!

VINIFICATION

Grapes harvested by hand and harvested plot by plot, which allows the grapes to be harvested at just the right time. Transport in small boxes to avoid crushing and other damage. Long maceration at moderate temperatures. Fermented and aged in French oak (Allier and Vosges). No stabilization or filtration (deposits may form in the bottle). We recommend decanting.

FROM CELLAR TO TABLE

Covela Colheita Seleccionada Tinto 2004 should be enjoyed slightly below room temperature, say 17°C to 18°C. Its balance, elegance and fresh acidity still present today makes it an excellent wine to accompany all types of meat dishes, including steaks, roasts, roasts and even game. An excellent companion also for cheese boards and regional cold cuts.

Winemaker Rui Cunha; **Alcohol:** 13% vol.; **Total Acidity** 4,4g/l; **Residual Sugar** <2,0g/l;

Available only in bottles of 0,75L



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