



COVELA AVESSO 2020

100% Avesso. Vinho Verde.

Dynamic, fresh and elegant, this is avesso - Covela's ex-libris grape – at its best. A gastronomic, expressive vinho verde.

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. With cold winters and hot, dry summers, Covela is on the border between the continental climate of inland Portugal and the maritime influences of the Atlantic to the West

TASTING NOTES

Color Bright straw with hints of lemon skin.

Aroma Intense. Citrus (lime, lemon), floral (white flowers) and minerality are the most prominent aromas, but more tropical notes emerge once the wine has opened up.

Palate Dry, remarkably crisp acidity. Medium body with a persistent finish. A great food wine.

VINIFICATION

Hand-picked plot-by-plot, allowing for the right grapes to be harvested at the right time. Transport in small boxes to prevent crushing. Fermentation in temperature-controlled stainless-steel vats and kept on the lees with occasional batonnage until mid-February, 2021. Light filtration before bottling.

FROM CELLAR TO TABLE

A truly gastronomic vinho verde. Pairs beautifully with anything from the sea: oysters; Portuguese seafood rice or risotto; grilled sardines or sea bass, and perfect for sushi and sashimi. Appreciate this wine between 8°C and 10°C



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 - Ago 2017

90

100 Pts.



O **Covela Avesso 2015** está extraordinário, seguramente uma das melhores propostas de Avesso nesta viagem ou em todas as que realizei. Enche a boca, transmitindo a sensação de grande concentração e riqueza (tendo em conta a região, claro). Estimula o palato. Aporta aquela textura delicada que encontro muitas vezes no Avesso e termina com um toque de mineralidade. Está muito mais expressivo agora do que quando o provei a primeira vez. (...) neste momento está maravilhoso, e um 'achado' em termos de preço-qualidade. Só para não haver dúvidas: trata-se de um vinho seco, sem madeira e sem gás.

Mark Squires, eRobertParker.com - Julho 2016

91

100 Pts.



Winemaker: Rui Cunha

Viticulture: Miguel Soares

Alcohol: 12,5%vol. – **Total acidity:** 6.3g/l – **pH:** 3.24 – **Total sugars:** 3.6g/l – **Total SO2:** 80mg/L

Available in bottles of 0,75 L.

Lima & Smith, Lda. - Quinta de Covela, São Tomé de Covelas,
4640-211 BAIÃO, Portugal
info@limasmith.com
WWW.COVELA.COM