



COVELA ARINTO 2020

100% Arinto. Vinho Verde.
Exuberant, lively and fresh. A gastronomic white with good acidity. Can be aged.

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 Vinhos Verdes region. 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 Citrus.

Aroma Exuberant. Aromas of citrus fruits (tangerine) and tropical fruits (Passion fruit).

Palate Harmonious. Balanced acidity. Medium body. Persistent finish.

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 remained on the lees with occasional batonnage until mid-February 2020. Light filtration before bottling

FROM CELLAR TO TABLE

Appreciate this wine between 8°C and 10°C. Pairs perfectly with fish and all types of seafood



Covela Arinto 2016 - Encantadoramente preciso, fresco e seco, este vinho tem uma interessante tensão no final e uma boa estrutura no palato-médio. A sensação de frescura vibrante é ótima. A fruta permanece por um bom tempo. Também promete evoluir bem com o passar do tempo.

Mark Squires, eRobertParker.com - Ago a2017

90
/100 Pts.

Winemaker: Rui Cunha

Viticulture: Miguel Soares

Alcohol: 12,5%vol - **Total acidity:** 6,1g/l - **pH:** 3,20 - **Total sugars:** 3,20g/l - **Total SO2:** 75mg/L

Available in bottles of 0,75 Lt.



Lima & Smith, Lda
info@limasmith.com
WWW.COVELA.COM