



COVELA EDIÇÃO NACIONAL AVESSO 2017

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.

TASTING NOTES

Colour: silver with hints of straw.

Nose: fine and elegant with overtones of delicate flowers that are typical for this grape. Following on, we are surprised by the complexity and this Avesso's fruiter side which in this vintage is a tantalising mix of citrus and tropical fruits.

Palate: Creamy at first, then transformed into an explosion of flowers, fruit and a well-balanced minerality and crystal-clear acidity that are so

typical of this grape Excellent texture, and a long finish that hints at a good potential for ageing in the cellar. Truly gastronomic.

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.

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.



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.



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 I 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

Alcohol: 12,5%vol. - **Acidity:** 6,4g/l - **pH:** 3,18 - **Residual sugar:** 1,8g/l - **Sulfites:** 69 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