



## COVELA ESCOLHA WHITE 2015

A characterful assemblage led by Covela's main grape Avesso, blended with Chardonnay and a couple of other "spices". This wine, with its white-fruit nose, full body and long, well-balanced finish, was what originally made the estate's reputation in the 1990s and continues to be a favourite on wine lists today. A versatile wine, it is equally at home with traditional fish and seafood pairings, but in colder months, also goes well with meatier dishes such as casseroles and roasts. Ages well – for 5 or 6 years or beyond.

### 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:** Bright, pale straw.

**Nose:** Expressive. Floral with heady notes of tropical fruit and good intensity. Undertones of the region's granitic minerality promise a complex wine.

**Palate:** Dry, with nicely-balanced acidity and minerality typical of the region. Despite being fresh (and refreshing), this wine has notes of ripe stone fruits, some tropicality and shows a certain creaminess against its strong, mineral backdrop. Long, elegant finish. Abundant personality.

### WINEMAKING

Hand-picked plot-by-plot, allowing for the right grapes to be harvest at the right time. Transport in small boxes. Brief maceration of selected grapes.

Fermentation in temperature-controlled stainless steel vats. No enzymes used. Spontaneous fermentation. Fining with Bentonite when necessary. Light filtration.

### FROM CELLAR TO TABLE

Covela Escolha Branco should be enjoyed at a temperature of 12 °C to 14 °C (53 °F to 57 °F). An excellent wine to pair with various types of starters, though best when accompanying fish and seafood. Also gives a nice twist to poultry, pasta and some pork dishes and is an excellent foil for creamy sauces. A wine with ageing potential of at least five years.



Initially timid, this wine has quality fruit, a light toastiness and subtle smokiness that recalls hazelnut, crystallized lemon and citrus peel. Pronounced minerality, vibrant on the palate, moderate body but full of style and distinction. Tense, mineral finish with some bitterness.

Nuno Guedes Vaz Pires, Revista de Vinhos, A Essência do Vinho - April 2017

# 17,5

/20 Pts.



The 2013 Branco Escolha Quinta de Covela (mostly Avesso and Chardonnay) has been seen before, but it's good to revisit it next to the 2014. I would also have to say it's good to revisit it because I rather underrated this when I first saw it closer to release. Maybe it was in a funny place. Or, maybe I was. In any event, full in the mouth, this has blossomed beautifully. It seems concentrated, fresh and full-bodied, with just a bit of a metallic nuance followed by a touch of spice on the finish. For all of its depth, it is rather elegant, too. The metallic touch mostly blows off and this rounds into form beautifully. It tastes pretty good on its own, but it would probably be better as a food wine. It is drinking beautifully now and should last well for a few more years, at the least.

Mark Squires, eRobertParker.com - April 2016

# 90

/100 Pts.

**Winemaker:** Rui Cunha - **Viticulturist:** Gonçalo Sousa Lopes

**Alcohol:** 13%vol. - **Acidity:** 5,5g/l - **pH:** 3,24 - **Residual sugar:** <1,5g/l - **Sulphites:** 88 mg/l

**Bottles per case:** 6 - **Boxes per palette layer:** 13 - **Layers per palette:** 7 - **Cases per palette:** 91

Available in bottles of 0,75 Lt. - 1,5 Lts.



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