



COVELA WHITE 2017

A characterful assemblage led by Covela's main grape Avesso, blended with Chardonnay and a couple of other "spices" applied by our winemaker, Rui Cunha, who has been linked to the Covela project since 1990.

TERROIR

Covela practices certified organic farming. It has 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 (Minho); Cold winters and hot, dry summers, a mix of continental climate and maritime influence of the Atlantic coast.

TASTING NOTES

Colour: Bright, pale straw.

Nose: Expressive. Floral with heady notes of blossoms and stone fruit and a touch of aromatic herbs. Slight hints of citrus.

Palate: Despite the fragrant nose, a decidedly dry wine, with nicely balanced acidity and minerality typical of the region. Long, elegant finish. Abundant personality.

VINIFICATION

Hand-picked plot-by-plot, for optimal timing at harvest. Grapes transport in small boxes to avoid crushing. Maceration of selected grapes. Fermentation in temperature-controlled stainless-steel vats. Storage on fine lees until mid-May

FROM CELLAR TO TABLE

Enjoy this Covela Branco at a temperature of 12C to 14C (53F to 57F). An excellent wine to pair with various types of starters, though best when accompanying fish and seafood. Also gives a nice twist to those ever-difficult-to-pair poultry dishes, and also some pork dishes. Its freshness and structure make it an excellent foil for creamy sauces. A wine with ageing potential of at least five years.



Alcohol13%vol. – **Total Acidity:** 5,62g/l - **pH** 3,18 – **Total Sugar:** <1,5g/l – **Total SO2** 60 mg/l

Available in 0,75 L bottles

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