



COVELA RESERVA TINTO 2007

An impressive blend of Touriga Nacional, Cabernet Sauvignon and Merlot Noir.

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: Deep, intense ruby.

Nose: Profound and complex, dominated by ripe black fruit (blackberry, cassis) and spicy notes such as cloves and black pepper.

Palate: Very suave on first contact. Silky tannins ally themselves with a natural freshness to produce elegance and balance. Very long finish.

WINEMAKING

Hand-picked plot-by-plot, allowing for the right grapes to be harvested at the right time. Transport in small boxes. Hand-sorting. Pre-fermentation cold skin maceration for the Touriga Nacional grapes. Fermentation with gentle, daily manual punch downs. Post-fermentation maceration. Aged in French oak barrels of 300 litre capacity for 19 months. No stabilization or filtration. Deposits may form in bottle.

FROM CELLAR TO TABLE

Decanting recommended. Enjoy at a temperature between 16°C and 17°C, ideally using Bordeaux-style glasses. An excellent match for all types of meat dishes, particularly red meat., but also pairs well with traditional Portuguese fare and game. Ageing potential of at least 15 years.

Winemaker: Rui Cunha

Alcohol: 14%vol. - **Total acidity:** 6,6g/l - **pH:** 3,50 - **Total sugars:** <1,5g/l - **Total sulphur dioxide:** 76mg/L

Available in bottles of 0,75 Lt. - 1,5 Lts. - 3 Lts.



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