



COVELA RESERVA WHITE 2016

A distinct and distinguished oaked cuvée of Avesso, Chardonnay and Arinto

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 the Douro Verde's continental climate and maritime influence.

TASTING NOTES

Color: Golden straw with silver reflections.

Nose: Complex, deep and intense. Notes of honeysuckle, lychee, pineapple and gardenia. The oak influences the complexity of the blend with subtlety.

Palate: Unctuous, balanced acidity, excellent mouthfeel and aroma, long and persistent finish. A wine with soul.

VINIFICATION

Hand-picked plot-by-plot, allowing for the right grapes to be harvested at the right time. Transport in small boxes to avoid crushing. Manual selection of grapes. Cold maceration on the skins. Fermenting and aging on the lees in French and Austrian oak barrels for around 18 months. No stabilization or filtration.

FROM CELLAR TO TABLE

Best served at a temperature of 12C to 14C (53F to 57F) preferably in a Burgundy glass.

Excellent to pair with white meat recipes, oven roasted fish, and mature cheeses. Ages well for several years.



Winemaker: Rui Cunha

Alcohol: 13,5%vol. – **Total Acidity:** 6 g/l - **pH:** 3,49 – **Total Sugar:** 2,0g/l – **Total SO2:** 103 mg/L

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

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