



COVELA ROSÉ 2018

100% Touriga Nacional, Portugal's most emblematic red grape. Made by the classical rosé method, this wine is known for its elegant pairing of palid hue and balanced structure. A dry, gastronomic rosé.

TERROIR

At Quinta de Covela we practice organic farming on the granitic soils that form a natural, south-facing amphitheater of low-lying terraces overlooking the right bank of the Douro river. Covela lies in the southeasternmost corner of the Vinhos Verdes demarcated region, on the borderline between the continental climate of inland Portugal and the maritime influences of the Atlantic coast to the West.

TASTING NOTES

Colour: Peach skin.

Nose: Clean, fine, elegant, good intensity, fresh red fruit (strawberries and raspberries) rose petals.

Palate: Dry, fresh acidity, excellent texture and mouthfeel, fine and with a long finish.

VINIFICATION

Manual harvesting. Transport in small boxes to avoid crushing.

Hand selection of the grapes.

Total de-stemming followed by gentle pressing. Brief skin contact.

Spontaneous fermentation in stainless steel vats. Rests on fine lies for five months.

FROM CELLAR TO TABLE

Enjoy at a temperature between 8°C and 10°C. Ideal for outdoor meals and other "al fresco" moments, by the sea, by the pool, on the terrace, in the garden, but always in good company. A gastronomic rosé which lends itself very well to all sorts of summer fare and also Asian cuisine.



Covela Rosé 2016 - This is a fine pink and a rather deep one, too. Round and relatively full-bodied, it is an excellent red substitute in warm weather. Fresh enough, but still with the concentration to hold up to food. There's a slight fruity edge on the finish, but it finishes dry. This can last a couple of years, but there is no reason to wait.

Mark Squires, eRobertParker.com - Aug 2017

90
/100 Pts.



The **Covela Rosé 2015** is all Touriga Nacional, dry and coming in at 12.5% alcohol. The winery says that this is one "of the first Provençalstyle Portuguese rosés," designed to pair with food and have substance. The plots used were specifically designated for this pink. It's simply beautiful, one of the nicest pinks so far this year. Elegant and finely crafted, this shows finesse, yet with concentration, and then finishes dry. It has the feel of a nicely crafted Bordeaux. It just happens to be pink. Balanced, focused and precise, this is exceptional. In many respects, this was my favorite of Covela's offerings this issue.

Mark Squires, eRobertParker.com #225 - Jun 2016

90
/100 Pts.

Winemaker: Rui Cunha

Alcohol: 12,5%vol. - **Total acidity:** 5,5g/l - **pH:** 3,26 - **Residual sugar:** 1,9g/l - **Total sulphur dioxide :** 54mg/l

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



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