



COVELA ROSÉ 2020

100% Touriga Nacional. Regional Minho

Made with Portugal's most emblematic red grape, feisty Touriga Nacional, this rosé was made in the classical way, with grapes picked early for lightness of hue and body and vinified specifically as a rosé. This prize-winning wine is recognized for its elegant, pale color and grippy finish: A dry, gastronomic rosé.

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 Vinhos Verdes region. With cold winters and hot, dry summers, Covela is on the border between the continental climate of inland Portugal and the maritime influences of the Atlantic to the West

TASTING NOTES

Color Pale coral.

Aroma Delicate, intense and elegant. Dried red fruits (redcurrants, raspberry), with a hint of summer flowers.

Palate Dry, vibrant acidity, excellent texture and persistence.

VINIFICATION

Manual harvesting and transported in small boxes to avoid crushing.

Grapes are hand-selected and de-stemmed before being gently pressed. Skin contact is brief.

Spontaneous fermentation in stainless steel vats with occasional batonnage until January, 2021.

FROM CELLAR TO TABLE

This rosé is best appreciated at a temperature between 8°C and 10°C. Enjoy with meals al fresco, barbecues, picnics by the sea and always in good company. A gastronomic rosé that pairs with a broad variety of food, from Mediterranean salads and quiche to fish and lighter meats and Asian cuisine.



O 2015 Rosé da Covela é 100% Touriga Nacional, seco e com uma graduação alcoólica de 12,5%. Foi pensado e produzido com o propósito de acompanhar comida e ter substância. As parcelas de vinha foram especificamente selecionadas para este rosé. É simplesmente encantador, um dos melhores rosés, até ao momento, que provei este ano. Elegante e finamente produzido este rosé revela finesse mas mantém concentração e termina seco.

Equilibrado, focado e preciso, é realmente excepcional. Em muitos aspectos, este foi o meu vinho favorito da Covela, dentre todos os que provei para esta edição.

Mark Squires, eRobertParker.com #225 - Jun 2016

90

/100 Pts.



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Winemaker: Rui Cunha

Viticulture: Miguel Soares

Alcohol: 12,5%vol - **Total acidity:** 6,2g/l - **pH:** 3,30 - **Total sugars:** 3,7g/l - **Total of sulphur dioxide:** 67mg/L

Available in bottles of 0,75 L.