



COVELA ARINTO 2022

100% Arinto. Vinho Verde.
Exuberant, fresh and lively. A gastronomic White with good acidity.

TERROIR

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. 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

Varieties Arinto (100%).

Colour Citrus.

Nose Exuberant. Aromas of citrus fruit (tangerine) and tropical fruits (passion fruit). Some mineral notes.

Palate Harmonious. Balanced acidity. Medium body. Persistent finish.

VINIFICAÇÃO

Hand-picked plot-by-plot, allowing for the right grapes to be harvested at the right time. Transport in small boxes to prevent crushing. Fermentation in temperature-controlled stainless-steel vats and remained on the lees with occasional batonnage until January 2023. Light filtration before bottling.

À MESA

Ideal to pair with grilled fish (fat) and shellfish, diverse hors d'oeuvre and White meat. Enjoy at a temperature between 10°C and 12°C preferably in a “Riesling” shape glass.

Oenology Rui Cunha
Viticulture Miguel Soares

Alcohol: 13,1% vol. **Total Acidity:** 6,2g/l **pH:** 3,09 **Total Sugars:** 2,7g/l **Total Sulphur Dioxide:** 68mg/l

Available in 750ml bottles.



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