



## COVELA Edição Nacional 2014 – Arinto

**Region:** Vinhos Verdes, Entre Douro e Minho

**Terroir:** Granitic soils forming a natural, low-altitude amphitheatre facing south on the right bank of the Douro river at the southern edge of the Vinho Verde region; Cold winters and hot, dry summers, mix of continental climate and maritime influence. Organic farming.

**Winemaking:** No enzymes used. Spontaneous fermentation. Fining with Bentonite when necessary. Light filtration.

Hand-picking plot-by-plot, allowing for the right grapes to be picked at the right time. Transport in small boxes.

Fermentation in temperature-controlled stainless steel vats. Aged sur lies until mid-January.

**Grapes:** Quinta de Covela's Vinho Verde. Edição Nacional, or National Edition, refers to the use of Arinto, 100% Portuguese and typical of Covela's sub-region. A dynamic, yet elegant Verde positioned alongside the best Alvarinhos and Loureiros.

**Colour:** Bright, citric.

**Nose:** Intensely fresh with subtle mineral character. Notes of zesty, citric fruits and meadow flowers

**Palate:** Dry and elegant. Nicely-balanced acidity and fruity, yet with a strength typical of the sun-soaked "Douro Verde" region (the southernmost part of the Vinho Verde region where vineyards also profit from the hotter climate of the Douro river).

**Drinking:** Enjoy at a temperature of around 7°C to 8°C (44°F to 47°F). This is an ideal wine to pair with plain grilled fish or seafood. Its freshness and light-hearted character also make it a great wine to accompany starters or to be enjoyed al fresco as an aperitif in the company of family or good friends.

**Alcohol:** 12,8%vol.; **acidity** 6,7g/l; **pH** 3,16; **residual sugar** 4,6g/l; **total sulphur** 86 mg/L; **Production** 10.000 bottles; 500 Magnum **winemaker** Rui Cunha; **viticulturist** Gonalo Sousa Lopes.