



COVELA Edição Nacional 2014 – Avesso

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 first-ever Vinho Verde. Edição nacional, or National Edition, refers to the use of Avesso, 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: White flowers, stone fruit..

Palate: Good balance between fruit and acidity, in a crisp and elegant finish.

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, and even sushi and sashimi. 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: 12,5%vol.; **acidity** 7,0g/l; pH 3,22; **residual sugar** 3,4 g/l; **total sulphur** 52 mg/L; **production** 25.000 bottles; **winemaker** Rui Cunha; **viticulturist** Gonçalo Sousa Lopes.