



COVELA Rosé 2014

- 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:** Touriga Nacional, the iconic grape variety from Douro region.
- COLOUR:** Bright, pale pink.
- NOSE:** Floral and delicate, with hints of orange blossom and violets. The notes of the granitic minerality of the region are well present, transmitting to this wine a very interesting complexity.
- PALATE:** Dry with balanced acidity. Creamy with an excellent mouthfeel. Long and persistent finish. A wine with a strong personality.
- DRINKING:** The Covela Escolha Rosé should be served at a temperature between 8° and 10° C. Ideal to pair with meals and other Summer moments, outdoors, by the sea, always in good company. Hence, this wine can be a very gastronomical Rosé, wich pairs with several kinds of light food.

Alcohol: 12,5%vol.; Acidity 6,4g/l; pH 3,12; Residual Sugar 3,0g/l; Total Sulphur 80 mg/L; Production 8.000 bottles; Winemaker Rui Cunha; Viticulturist Gonalo Sousa Lopes. Price: 9€