COVILA RIOJA GRAN RESERVA

100% Tempranillo. A classic and elegant Rioja wine. A very clean nose dominated by intense fruit, leather, vanilla and well integrated oak. In the mouth, it is warm and round with sweet tannins. A well-balanced wine with hints of cinnamon and a long, pleasant finish. Try paired with roasted meats and full-flavored entrees.

Rioja Alavesa is influenced mainly by the climate of the Atlantic, but draws some moisture and heat out of the lower-lying Mediterranean lands to the east. The vineyards are located on the left bank of the Ebro River. Average vineyard age is 23 years; 21% are over 35 years, and some vines were planted in 1911. The soil is mainly chalk, some limestone and sand near the river. The grapes are hand harvested into small crates, destemmed and fermented at controlled temperatures in stainless steel. Cold maceration, followed by malolactic fermentation in oak barrels (20% new.) Aged for a minimum of 24 months in American oak barrels and 36 months in bottle.

Bodegas Covila was founded in 1989 by sixty vineyard owners is a micro cooperative located in Lapuebla de Labarca in the heart of Rioja Alavesa wine region, in the Basque Country, northern Spain. This small town is situated on the north bank of the Ebro River south of the Sierra Cantabria Mountains. Because the vineyard owners have been making their own wines for generations, very old, small vineyards with low vine density that would have been replanted in other areas of Rioja are still being cultivated. Bodegas Covila is known for making fresh, fruity and structured wines with deep color, balanced acidity and sweet tannins that age gracefully.

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Tasting Note:

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Shelf Talker:



