

COVILA RIOJA TINTO



100% Tempranillo. A friendly and happy wine. Fresh and round with red fruit flavors and hints of black pepper and leather. Dry, medium-bodied with well balanced tannins and refreshing acidity. A wine with complexity and elegance. An intense fruit and spice nose. In the mouth it is fresh and round. A great barbecue wine. Also good with fresh cheese and canapés.

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 with some limestone. 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 Aged 12 months in American oak.

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:



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