BODEGAS

COVILA

AEX 2016

Making wine is a way to express our identity. That's why this Covila de Alta Expresión is much more than a wine. It is a way to see, feel and experience our land. Grapes harvested by hand from vineyards with over 35 years of history: this is our tribute to a way of life.

TYPE OF WINE

Signature red from selected historic vineyards.

GRAPE VARIETIES

Tempranillo 100%.

TYPE OF VINEYARD

The grapes are selected from bush vineyards with over 35 years of history, where they are harvested by hand at the perfect ripeness.

VINIFICATION AND AGEING

After these hand-collected grapes are sorted at the selection table, they are fermented in small stainless-steel tanks. Malolactic fermentation and lees ageing are carried out in new American and French barrels with varying toast levels, providing the aromatic complexity and structure that such a wine deserves. After racking and lees ageing in the barrel, the wine is aged in the same barrels for 17 months. It is then bottled, where it continues the ageing process.

CHARACTERISTICS OF THE 2016 VINTAGE

Rated as "very good" and characterised by an ideal climate during the harvest and a good yield, despite the high temperatures and low rainfall during the growing season. Our vines reached optimal phenolic maturity in a state of perfect health.

SERVING TEMPERATURE

14°C - 18°C.



covila.es

TASTING NOTES

'Paying tribute to a way of life.'

When poured, the wine is dense with a deep, black-cherry colour and vibrant highlights in the rim. The aroma is intense and very complex, the red fruits blending with rosemary, thyme, chocolate and dark-roasted notes. This is an old-vine Tempranillo which offers all the fruit and smooth tannins of a well-aged wine. It is dense and sweet, with a long, very harmonious finish.

PAIRING

Pâté, porcini mushrooms, red meat, chuletillas al sarmiento (a typical Riojan dish of lamb chops barbecued over vine leaves), barbecued fish, game, stews, desserts and chocolate.

FORMATS

Case of 6 or 12 bottles with corks. EAN code available.

PRIZES

AEX 2010 — *Cata Vinum World Wine & Spirit Competition* **Gold**

AEX 2010 — *Wine Enthusiast* **92 points**

AEX 2011 — *Bacchus 2016* **Gold**

AEX 2011 — *Challenge International du Vin* **Bronze**

AEX 2014 — *Cata Vinum World Wine & Spirit Competition* **Gold**

AEX 2016 — *Peñin Guide* **90 points**

AEX 2014 — **90/100** *Andreas Larsson Best Sommelier of The World*

AEX 2014 — **Cepa de España 2018**

AEX 2014 — *Wine Enthusiast* **91 points**

AEX — *Tim Atkins Rioja Report 2018* **93 points**

AEX 2015 — *Challenge International du Vin* **Bronze**

CONTAINS SULPHITES