BODEGAS

COVILA

CRIANZA 2017

Making wine is very important. Making it well is even more so. We learnt to make wine from our ancestors, whose roots in this land run as deep as those beneath our vines. This Crianza is our way of filling your glass with the incredible terroir of Rioja Alavesa.

TYPE OF WINE

Red wine aged in oak barrels for 12 months.

GRAPE VARIETIES

Tempranillo 100%.

TYPE OF VINEYARD

A selection of grapes from bush and spur-pruned vines located at varying altitudes and in different types of soil. The location of the vineyards ranges from the central area of Lapuebla de Labarca to higher-altitude municipalities such as Samaniego and Laguardia, in the foothills of the Cantabrian Mountains.

VINIFICATION AND AGEING

Fermentation is carried out in temperature-controlled, stainless-steel tanks for 10 days. Part of the malolactic fermentation process takes place in American and French oak barrels, and part in stainless-steel tanks, over a three-week period. The wine is aged in American and French oak barrels for 12 months.

VINTAGE RATING 2017

Very good.



TASTING NOTES

'A wine you'll want to come back to.'

A vintage Crianza that fills your glass with the incredible terroir of our vineyards. It has a rich black-cherry colour, a deep robe and great density. Intense and sweet on the nose, the black fruit blending harmoniously with the hints of chocolate. The attack is sweet and unctuous, the mid-palate is velvety, with balanced tannins and sweet, fruity nuances coming in at the finish.

PAIRING

Appetisers, wild mushrooms, legumes, meat, oily fish and cheese.

SERVING TEMPERATURE

14ºC - 16ºC.

FORMATS

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

PRIZES

Crianza 2013 — *Mundus Vini* **Gran Gold**

Crianza 2014 — *Cata Vinum World Wine & Spirit Competition* **Silver**

Crianza 2014 — *Mundus Vini* **Silver**

Crianza 1016 — *James Suckling* **92 points**

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CONTAINS SULPHITES