BODEGAS

COVILA

RED 2019

At Covila we make wine with our own hands and our own vineyards. That's why we say that this wine is very much part of us and this land: Rioja Alavesa. A young red brimming with freshness and intensity.

TYPE OF WINE

A young red crafted from destemmed grapes, blended with a small percentage of wine produced using the traditional carbonic maceration method.

GRAPE VARIETIES

Tempranillo 100%.

TYPE OF VINEYARD

Bush and spur-pruned vines located at varying altitudes and in different types of soil. The vineyards are situated in areas close to the River Ebro such as Lapuebla de Labarca, Elciego and Fuenmayor, as well as in higher-altitude municipalities, such as Samaniego, Elvillar and Laguardia, in the La Rioja Alavesa region.

VINIFICATION

Temperature-controlled fermentation is carried out in stainless-steel tanks, where both destemmed grapes and a small percentage of whole bunches are added, following the traditional method.



VINTAGE RATING 2019

Good.

TASTING NOTES

'A young red brimming with freshness and intensity.'

Cherry-red colour with the violet nuances of a young wine. Intense on the nose, which brings notes of red fruits, creamy toffee and strawberry. The attack is fresh and easy-drinking, with a fruity, balsamic finish in which hints of the nose return.

PAIRING

Salads, rice dishes, legumes, cured meat, fish and cheese.

SERVING TEMPERATURE

12°C - 15°C.

FORMATS

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

covila.es

CONTAINS SULPHITES