

ADIVINO



Rioja Tinto Joven DOCa Lapuebla de Labarca, Rioja Alavesa, Spain

GRAPE VARIETY

100% Tempranillo

VINIFICATION

Grapes are destemmed and fermented at controlled temperatures in stainless steel.

WINERY

Adivino is produced by Bodegas Covila, a micro cooperative located in Lapuebla de Labarca in the heart of Rioja Alavesa. 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. The vines are favored with 2,000 hours of sun, and less than 400mm of rain annually. This allows Bodegas Covila to make fresh, fruity and structured wines with deep color, balanced acidity and sweet tannins that age gracefully.

TASTING NOTE

This easy going wine is fresh and lively with ripe red fruit flavors and hints of black pepper and leather. It's dry and medium-bodied with well balanced tannins and refreshing acidity.

FOOD PAIRING

This is a versatile wine that's great with fresh cheese, pasta dishes and roasted meats. Also excellent with a slight chill in the summer.

2018 **87** WINE & SPIRITS - **BEST BUY**