

COVILA

AEX

DOCa Rioja, Spain

GRAPE VARIETY

100% Tempranillo

VINIFICATION

Grapes are hand harvested then transported to the winery in small crates where they are promptly de-stemmed, followed by fermentation in stainless steel tanks under controlled temperatures. After fermentation is finished the wine is left to macerate with the skins for 15 days. Malolactic fermentation takes place on the lees in new American oak barrels with different toasting levels. After racking the wine continues to age in barrel for 18 months.

TASTING NOTE

This modern styled Rioja displays complex aromas of ripe fruit and spice with toast and vanilla notes. Full-bodied, dry and supple with ripe fruit, moderate acidity and ample structure.

SERVING SUGGESTIONS

Roasted meats, barbecue, aged cheeses and other hearty fare.

ABOUT THE LABEL

Covila hired wine maker Gloria Molinet in 2002. The first thing she did was taste and name all the different lots in the winery, including tanks, bottle racks, and barrel groups. She tasted one lot of about 40 barrels or so filled with the best wine from the 2001 vintage. She wrote on these barrels AEX - an abbreviation for *Alta Expresion*, meaning "highest expression" - because the wine was so profound. Since then this lot was always kept in the same barrels and named AEX, though these lots were always blended back into the Gran Reserva, Reserva, etc. In 2005 Covila decided to release a special bottling just from this lot and it was a great success. Since then AEX is only produced in excellent vintages. The barrel ageing is decided by the winery's internal criteria and has nothing to do with traditional Rioja categories.



91 Wine Enthusiast
2014 Vintage