COVILA

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Crianza DOCa

Lapuebla de Labarca,

Rioja Alavesa, Spain

Crianza DOCa

Lapuebla de Labarca, Rioja Alavesa, Spain



GRAPE VARIETY100% Tempranillo

TASTING NOTE

Ripe, red fruit aromas with cocoa, spice and vanilla notes. Dry, fullbodied and moderately structured with expressive dark fruit flavors and a hint of oak.

FOOD PAIRING

Pair with roast pork, lamb, chorizo and jamon, of course!

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