

COVILA



Rioja Crianza ^{DOCa} Lapuebla de Labarca, Rioja Alavesa, Spain

GRAPE VARIETY

100% Tempranillo

VINIFICATION

Controlled fermentation in stainless steel tanks, and cold maceration. Aged in American oak barrels for a minimum of 12 months.

WINERY

Bodegas Covila is 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

Ripe, red fruit aromas with cocoa, spice and vanilla notes. Dry, full-bodied 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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THE MARCHETTI COMPANY

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