

COVILA

Gran Reserva

DOCa Rioja (Alavesa), Spain



GRAPE VARIETY

100% Tempranillo

VINIFICATION

The grapes are hand harvested into small crates. Controlled fermentation in stainless steel tanks. Destemmed grapes undergo cold maceration, followed by malolactic fermentation in new oak barrels. Aged for a minimum of 30 months in American oak barrels and 36 months in bottle.

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

A classic and elegant Rioja wine. A very clean nose dominated by intense fruit, leather, vanilla and well integrated oak. In the mouth it is warm and round with sweet tannins. A well balanced wine with hints of cinnamon and a long, pleasant finish.

FOOD PAIRING

Roasted meats and full flavored entrees.

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2011 Vintage

91 **Wine Enthusiast**

2010 Vintage