

# COVILA

## Reserva

**Wine Maker:** Gloria Molinet  
**Designation:** DOC Rioja  
**Location:** Lapuebla de Labarca  
**Vineyards:** Left bank of The Ebro River, Rioja Alavesa  
**Age of Vineyards:** Average of 23 years; 21% are over 35 years, and some vines were planted in 1911.  
**Exposure:** South/South West  
**Elevation:** 400 – 640m  
**Soil:** Mainly Chalk, some Limestone  
**Varietal:** 100% Tempranillo  
**Sub Varieties:** Tempranillo indigenous to Rioja  
**Training System:** 80% Gobelet, 20% Double Wire  
**Vine Density:** 2700 – 3000/ha  
**Harvest Method:** Hand Picked  
**Maceration period:** 4 days  
**Fermentation:** 10 days  
**Malolactic Fermentation:** 28 days (20% in new oak)  
**Barrique Aging:** 26 Months, 225L  
**Wood:** American Oak (20% new)  
**Additional Bottle Aging:** 12 Months Minimum  
**Alcohol:** 14%  
**Acid:** 5.2 g/l  
**pH:** 3.56  
**Residual Sugar:** 1.6 g/l  
**Cases Produced:** 6,000  
**Cellar Potential:** 10+ Years



*Bodegas Covila was founded in 1989 by sixty vineyard owners from 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.*



SCOPERTA IMPORTING | THE MARCHETTI COMPANY

216 | 321 | 4162

WWW.SCOPERTAIMPORTS.COM

4/26/2017