
ESCOLHA BRANCO

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Vintage: 2015
Producer: Quinta de Covela
Country: Portugal, Vinho Verde
Alcohol: 13%
Composition:
Chardonnay, Avesso, Other

WINEMAKER NOTES:

A characterful assemblage led by Covela's main grape Avesso, blended with Chardonnay and a couple of other "spices". This wine, with its white-fruit nose, full body and long, well-balanced finish, was what originally made the estate's reputation in the 1990s and continues to be a favorite on wine lists today. A versatile wine, it is equally at home with traditional fish and seafood pairings, but in colder months, also goes well with meatier dishes such as casseroles and roasts. Ages well – for 5 or 6 years or beyond.

TASTING NOTES:

Color: Bright, pale straw.
Nose: Expressive. Floral with heady notes of tropical fruit and good intensity. Undertones of the region's granitic minerality promise a complex wine.
Palate: Dry, with nicely-balanced acidity and minerality typical of the region. Despite being fresh (and refreshing), this wine has notes of ripe stone fruits, some tropicality and shows a certain creaminess against its strong, mineral backdrop. Long, elegant finish. Abundant personality.

PRESS:

90 points Wine Advocate, 17.5/20 points Revista de Vinhos

VINEYARD:

Organic farming. Granitic soils forming a natural, South-facing amphitheater at low-altitude on the right bank of the Douro river in the southeastern corner of the Vinho Verde region; Cold winters and hot, dry summers, mix of continental climate and maritime influence.

VINIFICATION:

Hand-picked plot-by-plot, allowing for the right grapes to be harvest at the right time. Transport in small boxes. Brief maceration of selected grapes. Fermentation in temperature-controlled stainless steel vats. No enzymes used. Spontaneous fermentation. Fining with Bentonite when necessary. Light filtration.

Alcohol: 13%

Acidity: 5.9 g/L

pH: 3.24

Residual Sugar: <1.5g/L

Sulphites: 88 mg/L

Winemaker: Rui Cunha

Bottle Size: 750 mL



FOR MORE INFORMATION VISIT: KINDREDVINES.COM

