

BODEGAS
COVILA

ANABASA CARBONIC MACERATION 2020

Anabasa is the range of Covila wines that holds nothing back. Like this Carbonic Maceration wine, which inspires emotion and pulses with energy in the glass. Its youth is a reminder that you have your whole future ahead of you. Don't divine your future: create it.

TYPE OF WINE

Young wine, carbonic maceration

GRAPE VARIETIES

Tempranillo 100%.

TYPE OF VINEYARD

The grapes are harvested by hand from a selection of vineyards in Lapuebla de Labarca and Laguardia in the region of Rioja Alavesa.

VINIFICATION AND AGEING

A young wine made using the system of carbonic maceration, in which whole bunches of grapes are transferred into tanks for fermentation. This is a traditional method in Rioja Alavesa. The grapes are collected when they are fully ripe and transferred into tanks in our Altos de Lapuebla winery, which has the optimum technical equipment for this production process.

VINTAGE RATING 2020

Good.



TASTING NOTES

'A wine you'll want to come back to.'

'Fresh, lively, expressive and vibrant. The epitome of youth.' Black-cherry colour at the core with youthful hints of violet. The nose is intense with banana and forest-fruit aromas. Milky notes with floral touches. The palate is full-bodied, sweet and lengthy, with hints of liquorice and blackberry.

PAIRING

Wild mushrooms, rice dishes, legumes, cured and red meat or game, oily fish and cheese.

SERVING TEMPERATURE

12 °C - 15 °C.

FORMATS

Case of 12 bottles with cork. EAN code available

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ANABASA TEMPRANILLO 2019

Anabasa Is the range of Covila wines that holds nothing back. This Roble represents that young soul who grows a little more mature each day. An adult's well-balanced nature comes together with the characteristic aroma of youthful wine in this special union. Its youth is a reminder that you have your whole future ahead of you. Don't divine your future: create it.

TYPE OF WINE

A young red, aged in the cellar.

GRAPE VARIETIES

Tempranillo 100%.

TYPE OF VINEYARD

The grapes are selected from vineyards in Lapuebla de Labarca and Laguardia in the region of Rioja Alavesa, where they are harvested by hand from bush vines.

VINIFICATION AND AGEING

The wine is crafted in stainless-steel tanks, the temperature is kept at 24°C during the 8 days of fermentation. Malolactic fermentation is also carried out in the tanks. Finally, the wine is aged in the cellar until it reaches the optimal point for consumption..

VINTAGE RATING 2019

Good.



TASTING NOTES

'Aromatic and balanced.'

Black-cherry colour at the core. An intense nose with red-fruit aromas and confectionery notes. It is full-bodied and sweet on the palate, with a lengthy finish that brings hints of fresh fruit and dark-roasted notes.

PAIRING

Wild mushrooms, rice dishes, chorizo and potato stew, cured and red meat or game, oily fish and cheese.

SERVING TEMPERATURE

12 °C - 15 °C.

FORMATS

Case of 12 bottles with cork. EAN code available

ANABASA SAUVIGNON BLANC 2019

Anabasa is the range of Covila wines that holds nothing back. Sauvignon Blanc is the wine for those who want to raise a glass to life, and keep things fresh. Its youth is a reminder that you have your whole future ahead of you. Don't divine your future: create it..

TYPE OF WINE

Young white.

GRAPE VARIETIES

Sauvignon Blanc 100%.

TYPE OF VINEYARD

The grapes come from the **El Acerado** estate in Laguardia, Rioja Alavesa. This vineyard uses a pergola trellis system, has calcareous clay soil and is located in a high, very well ventilated area..

VINIFICATION AND AGEING

Vinification is carried out in stainless-steel tanks, kept at a low temperature during fermentation. To create more body and a creamier mouthfeel, the wine is kept in contact with its lees until it is bottled.

VINTAGE RATING 2019

Good.



TASTING NOTES

'Tropical, fresh and vibrant.'

A bright, crystalline, greenish-yellow colour. Its varietal aromas include a combination of tropical fruits with citrus and boxwood notes, providing complexity and intensity on the nose. The palate is intense and very fresh, with a soft, unctuous mouthfeel and a pleasant texture. We have created a typical Sauvignon Blanc with a perfectly harmonious nose and fresh nuances in the mouth.

PAIRING

Ideal to pair with pasta, fish, shellfish, sushi, steamed vegetables and chocolate.

SERVING TEMPERATURE

7 °C - 9 °C.

FORMATS

Case of 12 bottles with cork. EAN code available