

# COVILA



## Blanco

### REGION

DOCa Rioja (Alavesa), Spain

### GRAPE VARIETY

100% Viura

### VINIFICATION

Hand harvested. Controlled temperature fermentation at 57 degrees for 25 days. No oak aging.

### FLAVOR PROFILE

Aroma of pear, sweet apricot and a hint of banana. Full and silky in the mouth. The flavor is green apples, with nice minerality and medium bodied.

### SERVING SUGGESTIONS

Fish and vegetable dishes.

85 points

**WINEENTHUSIAST**

2009

“BEST BUY”

Feb. 2011

THE MARCHETTI COMPANY | SCOPERTA IMPORTING COMPANY, INC.

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