

BODEGAS

COVILA

MARQUES DE LA VIÑA RESERVA

Making wine is very important. Making it well is even more so. We learnt to make wine from our ancestors, whose roots in this land run as deep as those beneath our vines Making a Rioja Reserva is a great responsibility, and we have distilled all the intensity of this unique land and our vineyards into this wine.

TYPE OF WINE

Red wine aged for 36 months, including over 18 months in oak barrels and at least 6 in the bottle.

GRAPE VARIETIES

Tempranillo 100%.

TYPE OF VINEYARD

A selection of grapes from bush-pruned vines located at varying altitudes and in different types of soil. The location of the vineyards ranges from the central area of Lapuebla de Labarca to higher-altitude parts of Laguardia, in the foothills of the Cantabrian Mountains.

VINIFICATION AND AGEING

Fermentation is carried out in stainless-steel tanks at a controlled temperature for 10 days. Part of the malolactic fermentation process takes place in American and French oak barrels and the rest in stainless-steel tanks, over a three-week period. All of the wine is aged in American and French oak barrels for over 18 months then rests in the wine cellar until it enters the market

VINTAGE RATING 2017

Good.



TASTING NOTES

"A wine that reflects the intensity of our terroir."

A Tempranillo Reserva with the perfect balance between the fruit and the sophisticated vanilla and chocolate nuances added by the oak-ageing process. A sweet attack, followed by a soft, intense mid-palate and a long, aromatic finish which works in harmony with the sensations provided by the nose

PAIRING

A perfect accompaniment for red meat or game in roasts or stews, as well as cured meat and cheese.

SERVING TEMPERATURE

14 °C - 16 °C.

FORMATS

Case of 6 or 12 bottles with cork. EAN code available