



Elaborado y embotellado por:
Produced and bottled for:
Adegas Moure SA
| R.E. 6725/LU |
www.adegasmoure.com
A Cova C.P. 27348 O
Saviñao-Lugo-España-

75CL 750ML

ALC. 13,5% VOL 13,5% ALC. BY VOL

white wine
vino blanco L-1801



Government warning: (1) according to the surgeon general, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.



ABADIA
DA COVA
5 meses en Barrica
5 months Barrel
Enólogo / Oenologist
Nacho Álvarez



" rumor que se divulga en secreto"
viticultura heroica

Producto de España | Product of Spain
Contiene sulfitos | Contains sulfites
ribeira sacra
DENOMINACIÓN DE ORIGEN
80% GODELLO 20% ALBARINO

Harvest: 2018

Type of grape: Godello 80% and Albariño 20%

Viticulture: heroic in terraces. All works are done manually.

Vineyard: Cuñas and As Cancelas

Orientation: South - Southwest

Altitude: 410m

Architecture: In terraces

Slope: 52%

Soil: schist and granite with the predominance of silts. With seasonal plant cover

Age of vineyard: 40/45 years

Vine training: vine arbour or "parral"

Pruning: Guyot

Density of plantation: 3850 vines/ha

Harvest: Manual in boxes of 18 kilos

Heroes: Antonio and Ramón supervise this farm with righteousness and perseverance, to get the best of these grapes.

Elaboration: Manual harvest and selection of each bunch. The grapes are cooled to 4 degrees for 24 hours. Later, we process this grapes. First they are destemmed and slightly pressed. Fermentation takes place in stainless steel tanks with strict temperature control. Later it is ageing on lees in french oak and acacia barrels during four or five months with weekly batonnage.

Vintage: The spring was rainy, and really wet. The summer was warm, with a good contrast of temperature between day and night, but too dry. The harvest was held on September 21th.

Serving temperature: 10° /12°

Alcohol content: 13.51% vol.

Total acidity: 6.63. g/l

P.H: 3.11

Save time: from 1 to 8 years. Excellent evolution in bottle to more complex tones, where there is also aromas of kerosene, honey and bitter orange, with a palate fresh and full of aromatic sensations.

Tasting Notes:

Straw yellow with golden hues, dense and glyceride. Very complex and powerful nose, floral and fruity with toasted and spicy hints and dried fruit. On the palate it is tasty, fresh, silky. It is long and durable, with perfect acidity.

Abadía da Cova Loia