

The Specifics

Wine Details

Wine Name:	Bodegas Covila Anabasa Rioja Alavesa
Vintage:	2024
Varietal(s):	100% Tempranillo
Appellation:	Rioja Alavesa
Country:	Spain
Alcohol:	13.5%
Production:	Carbonic maceration



What Is It

Tempranillo is the premier red grape of Spain, made famous by the wines from Rioja. It typically produces a medium- to full-bodied wine that offers notes of strawberry, cherry, tobacco, leather, and dill.

The Anabasa Rioja Alavesa is harvested by hand and undergoes carbonic maceration which creates wines that are light-bodied, fruit-forward, low in tannins, and extremely aromatic (the same process, but with a different grape, is used to make Beaujolais). It offers up a black cherry color with notes of ripe bananas, licorice, and blackberry. Pair with rice and beans, mushrooms, and oily fish.

Who Made It

Anabasa comes from the northern bank of the Ebro River within Rioja. There, Basque is the primary language spoken; “Anabasa” means “chaos” in Basque. Bodegas Covila is a micro-cooperative of winegrowers who have been making their own wine for generations, utilizing very old, small

vineyards with low vine density. The label is the work of two American artists - Charlene Nield and Ann Pickett - who are based in Alexandria and featured at the Torpedo Factory.

Doug's Deep Thoughts

When I was growing up on more than one occasion I saw my mother put an ice cube in her glass of red wine. As I started to get into wine, I was taught that such a thing was frowned upon. While I still don't condone the ice cube technique (it waters down your wine, and who wants that?) I've fully come embrace the idea of chillable reds. The Anabasa Rioja Alavesa is exactly that - a bright, fruit forward red wine that is meant to be enjoyed young and slightly cold. The carbonic maceration technique used here is rarely seen outside of Beaujolais. When used with a varietal like Tempranillo, it produces a bright red wine that is ideal for a summer picnic or evening around the fire pit.