



HERDADE DE ESPIRRA RESERVA 2013

WINE Red

WINE PRODUCED BY Sociedade de Vinhos Herdade de Espirra, S.A.

REGION Setúbal Peninsula - Portugal

APPELLATION DO Palmela

GRAPE VARIETY 100% Castelão (varietal)

VINES 37 hectares, 30 years old, alongside winery. Integrated production.

SOIL TYPE Sandy

VINTAGE AND WINEMAKING This wine is produced using a very traditional method rarely seen today. The grapes are harvested manually and then trodden in the traditional way and left in prolonged contact with the skins to extract the full complexity of the fruit and aromas. The fermentation process is completed in the presses in the estate's own winery, and the wine is then aged for 24 months in French oak barrels and a further 12 months in the bottle.

TASTING NOTES Wine produced from long-established castelão vines. The Castelão variety at its best, with notes of black fruit, jam and spices. Complex in the mouth with slight nuances of tobacco and chocolate from oak-ageing. A full-bodied wine, with tannins present and an elegant finish.

SERVING NOTES Drink at 16-18° C. A red wine for a meal to remember. Ideal accompaniment to roast meat, such as kid, lamb, turkey, goose or beef or any grilled meat such as beef chops, *parilha* or *picanha*. Also recommended as an accompaniment for strongly-flavoured sheep's or goat's cheese.

WINEMAKER Rui Reguinga

VINTAGE 2013 7,000 bottles

LAUNCHED IN 2016

DRINK WITHIN 12 years

ALCOHOL 13.5%

TOTAL ACIDITY 5.5 g/l

pH 3.70

PACKAGING Corrugated cardboard box containing four 0.75 l bottles. Europallet with 680 bottles. The bottles have cork stoppers. Bottles dispatched and should be stored horizontally.

BOX SIZE (H x L x W) 33xm x 11 cm x 30 cm.

GROSS WEIGHT BOX OF 4 UNITS 5.372 kg

BARCODE 5601102048119

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<http://espirra-wine.com>