

PAVÃO DE ESPIRRA ROSÉ 2016

WINE Rosé

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

REGION Setúbal Peninsula - Portugal

APPELLATION Regional Península Setúbal

GRAPE VARIETY 100% Castelão (varietal)

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

SOIL TYPE Sandy

VINTAGE AND WINEMAKING The grapes are harvested by hand and then macerated for 2 hours. They

are then pressed and fermented without any contact with the skin in

stainless steel vats at a controlled temperatures of 14°C.

TASTING NOTES Wine made using castelão grapes from well-established vines. Pink in

colour, it features an intense bouquet of red fruits.

 $\ensuremath{\mathsf{A}}$ balanced flavour, youthful and fresh, with good acidity and lasting finish.

SERVING NOTES Drink at 10-12° C. Ideal as an accompaniment for salads, pizza or shellfish.

Also makes an enjoyable apéritif.

WINEMAKER Rui Reguinga VINTAGE 2014 6,000 bottles

LAUNCHED IN 2017 DRINK WITHIN 2 years

ALCOHOL 13% TOTAL ACIDITY 5.35 g/l

pH 3.45

PACKAGING Corrugated cardboard box containing six 0.75 l bottles

Europallet with 600 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 33 cm.

GROSS WEIGHT BOX

OF 6 UNITS 8.058 kg.

BARCODE 5601102051218

