## PAVÃO DE ESPIRRA ROSÉ 2014



## IDEAL WITH...

Salads Pizza Seafood Clams Shrimp Aperitifs

Nice as an aperitif

## **VARIETIES**

100% Castelão (varietal)

## **VINIFICATION**

The manually harvested grapes are then subject to a 2-hour maceration

They are then pressed, and they ferment without any contact with the skins

in stainless steel deposits with a controlled temperature of 14° C.



Sociedade de Vinhos Herdade de Espirra, S.A. www.espirra-wine.com