

# HERDADE DE ESPIRRA RESERVA 2013



## HERDADE DE ESPIRRA'S SUGGESTION

Consumption temperature 16-18° C. A red wine for a memorable meal. Ideal to accompany roast meat, such as lamb, goat, turkey, goose, roast beef or any grilled red meat and beef chop, parrilla or picanha. Also recommended to accompany sheep or goat cheese with intense flavour.

## IDEAL WITH...

Roast meat	Turkey
Goat	Goose
Lamb	Roast beef

Sheep or goat cheese with intense flavour.

### VARIETIES

100% Castelão (varietal)

### VINIFICATION

This wine is produced in an already rare and very traditional manner. The grapes are manually harvested and are then pressed with the feet and left in contact with their skin for a long period to extract all the complexity of the fruits and aromas. Full fermentation is made in the mills of the estate's cellar, followed by a 12-month stage in French oak barrels and another 12 months in the bottle.

HERDADE  
ESPIRRA

Sociedade de Vinhos Herdade de Espirra, S.A.  
[www.espirra-wine.com](http://www.espirra-wine.com)