



HERDADE DE ESPIRRA MÉTODO TRADICIONAL 2010

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 rare, traditional method. 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 castelão grapes. The fermentation process is completed in the wine presses.

TASTING NOTES Whilst the yields may be small, the castelão grapes from the estate's long-established vines produce a well-structured, intense and complex flavour. After ageing in the bottle, the wine features a bouquet of tobacco, coffee and dark chocolate. The prominent tannins and good acidity reflect the rustic character of this wine, alongside its excellent ageing capacity.

SERVING NOTES Drink at 16-18° C. A red wine for an unforgettable meal. Ideal to accompany game, such as hare or partridge, and also roast lamb or kid. Also recommended as an accompaniment for strongly-flavoured sheep's or goat's cheese.

WINEMAKER Rui Reguinga

VINTAGE 2013 26,000 bottles

LAUNCHED IN 2016

DRINK WITHIN 8 years

ALCOHOL 13.5%

TOTAL ACIDITY 5.0 g/l

pH 3.71

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 16 cm x 36 cm.

**GROSS WEIGHT BOX
OF 6 UNITS** 8.058Kg

BARCODE 5601102061019

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ESPIRRA

Sociedade de Vinhos Herdade de Espirra, S.A.

<http://espirra-wine.com>