

HERDADE DE ESPIRRA TINTO MÉTODO TRADICIONAL 2010



HERDADE DE ESPIRRA'S SUGGESTION

Consumption temperature 16-18° C. This delicious red wine is designed to be served with a good meal. A good wine to accompany red meat, hare, partridge and cold water fish such as codfish, wreckfish or salmon. Also recommended to accompany cheese with intense flavour with corn bread or rye bread.

IDEAL COM...

Red meat
Hare
Partridge

Codfish
Wreckfish
Salmon

Cheese with intense flavour with corn bread or rye bread.

VARIETIES

100% Castelão (varietal)

VINIFICATION

Wine is produced in a rare and traditional manner. The grapes are manually harvested grapes and are then pressed with the feet and left in contact with their skin for a long period to extract all the complexity of Castelão variety. Fermentation is made in the mills until completion.

HERDADE
ESPIRRA

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