



HERDADE DE ESPIRRA 2013

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 very traditional method rarely seen today. 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 fruit and aromas. The fermentation process is completed in the wine press, followed by ageing for 12 months in French oak barrels and a further 12 months in the bottle.		
TASTING NOTES	Wine produced from long-established castelão vines. Deep garnet red in colour, this wine offers a finely blended bouquet of wood and ripe red fruit, well-rounded tannins and a pleasant, long-lasting finish.		
SERVING NOTES	Drink at 16-18° C. This delicious red wine is made to enjoy with a good meal. An excellent wine to accompany red meat, hare or partridge, as well as cold-water fish, such as cod, stone bass or salmon. Also recommended as an accompaniment to strongly flavoured cheeses with corn or rye bread.		
WINE MAKER	Rui Reguinga	VINTAGE 2013	23,000 bottles
LAUNCHED IN	2016	DRINK WITHIN	10 years
ALCOHOL	13.5%	TOTAL ACIDITY	5.0 g/l
pH	3.72		
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	5601102018112		