



HERDADE DE ESPIRRA RESERVA

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 presses in the estate's own winery, and the wine is then aged for 24 months in French oak barrels and a further 12 months in the bottle.
TASTING NOTES	Wine produced from long-established castelão vines. The Castelão variety at its best, with notes of black fruit, jam and spices. Complex in the mouth with slight nuances of tobacco and chocolate from oak-ageing. A full-bodied wine, with tannins present and an elegant finish.
SERVING NOTES	Drink at 16-18° C. A red wine for a meal to remember. Ideal accompaniment to roast meat, such as kid, lamb, turkey, goose or beef or any grilled meat such as beef chops, <i>parrilha</i> or <i>picanha</i> . Also recommended as an accompaniment for strongly-flavoured sheep's or goat's cheese.
PACKAGING	Corrugated cardboard box containing four 0.75 l bottles. Europallet with 680 bottles The bottles have cork stoppers. Bottles dispatched and should be stored horizontally.
BOX SIZE (H x L x W)	33xm x 11 cm x 30 cm.
GROSS WEIGHT BOX OF 4 UNITS	5.372 kg
BARCODE	5601102048119

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<http://espirra-wine.com>