



HERDADE DE ESPIRRA

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| 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. |
| 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 |