

# HERDADE DE ESPIRRA TINTO



## HERDADE DE ESPIRRA'S SUGGESTION

Consumption temperature 16-18o 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 WITH...

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 an already rare and very traditional manner. The grapes are manually harvested 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, followed by a 12-month stage in French oak barrels and another 12 months in the bottle.

HERDADE  
**ESPIRRA**

Sociedade de Vinhos Herdade de Espirra, S.A.  
[www.espirra-wine.com](http://www.espirra-wine.com)