



PAVÃO DE ESPIRRA 2013

WINE	Red		
WINE PRODUCED BY	Sociedade de Vinhos Herdade de Espirra S.A.		
REGION	Setúbal Peninsula - Portugal		
APPELLATION	Regional Península Setúbal		
GRAPE VARIETY	100% Castelão (varietal)		
VINE	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. Grapes are harvested by hand and then trodden in the traditional way in wine presses during the entire fermentation process, through to completion of this process, and the wine is then matured in the estate's own winery.		
TASTING NOTES	Wine produced from long-established castelão vines. Wine of a deep ruby red, rich in good quality tannins, with a bouquet evoking ripe red fruits. Long-lasting finish.		
SERVING NOTES	Drink at 16-18° C. This delicious red wine is made to serve with food. Ideal accompaniment to chicken, pork or duck, beef stew, lasagne and grilled fish, such as sardine, cod or salmon. Also very enjoyable with tapas and hors d'oeuvres.		
WINEMAKER	Rui Reguinga	VINTAGE 2013	34,000 bottles
LAUNCHED IN	2016	DRINK WITHIN	8 years
ALCOHOL	13.5%	TOTAL ACIDITY	4.8 g/l
pH	3.78		
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 11 cm x 33 cm.		
GROSS WEIGHT BOX OF 6 UNITS	8.058 kg.		
BARCODE	5601102021013		

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<http://espirra-wine.com>