PAVÃO DE ESPIRRA ROSÉ



IDEAL WITH...

Salads Pizza Seafood Ameijoas Camarão Apreritivos

Nice as an aperitif.

VARIETIES

100% Castelão (varietal).

VINIFICATION

The manually harvested grapes are then subject to a 2-hour maceration.

They are then pressed, and they ferment without any contact with the skins.

in stainless steel deposits with a controlled temperature of 14o $\mbox{C}.$



Sociedade de Vinhos Herdade de Espirra, S.A. www.espirra-wine.com