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Castelão '18

Vinho Regional Lisboa



Concept this wine express the typical freshness and minerality of this region wines, also the main characteristics of Castelão grape variety, in terms of aromas and palate.

vineyard fine selection of the best Castelão, parcel with east exposition and clay-limestone soils

climate Atlantic

vinification hand harvest to 15kg cases, total destemming and natural fermentation with indigenous yeasts during 4 days in 1000Kg vats, finishing fermentation in stainless steel vats; French oak maturation (500 and 700L) during 12 months.

bottling July 2020

launching October 2020

production 3500 bottles

viticulture & enology Rodrigo Martins

tasting notes light ruby colour, fresh notes in the nose with some hints of sherry and flint, typical from the grape variety and maturation in French oak barrels. Fine, intense and fresh in the palate, with a long and pleasant finish.

technical information 12,9% alcohol; 6,9 g/L Total Acidity; 3,45 pH; 0,8g/L residual sugars

observations should be served at 15-16°C, using a decanter if possible.

logistic information

bottle (0,75L) 293,8 x ø84,8 // 1,29 kg

case (6 x 0,75L) 306 x 248 x 174 mm // 7,7 kg

palette (104 caixas) 1200 x 800 x 1550 mm // 800,8 kg