














nativa.

Winery Espera

	WINE NAME	Castelão
	TYPE OF WINE	Red
	COUNTRY	Portugal
	REGION	Alcobaça
	VARIETY	Castelao
	YEAR	2021
	SOIL	Clay-Limestone
	VINIFICATION	Vinification involves hand harvesting into 15kg cases, complete destemming, and natural fermentation with indigenous yeasts for 5 days in 1000kg vats. This is followed by the completion of fermentation in old French oak barrels (500 and 225L). The wine then matures for 8 months in the same barrels before bottling
	FILTERED	Unfiltered
	SULPHITES	Low Added
	AGRICULTURE	Organic
	CERTIFICATION	No Certified
	PAIRING	Veal, Pasta, Suckling Veal, Poultry

