



SÉGUR ESTATES

TERRAS DE XISTO VINHAS VELHAS RESERVA

Summary

Colour	White
Denomination Automatic	Alentejo DOC
Content	750ml
Vintage	2017
Alcohol	14,0%
Grape Varieties	Arinto, Roupeiro, Fernão Pires

Tasting Notes

Tone	Intense golden tones
Bouquet	Intense and complex aromas with floral notes, notes of tropical fruits and hints of vanilla.
Palate	Fat and soft, with the elegant fruit very present and a very persistent finish
Serving Temperature	10°C-12°C
Food Pairing	Fish, white meats and game

Analytical Information

Total Alcohol	13,9
Total Acidity	6,4
Volatile Acidity	0,43
pH	3,36
Total SO2	108
Total Sugars	1,3
Allergens	Contains sulfites

Vinification

Vinification	Cold temperature decanting technique. Juice is then transferred to a temperature controlled room and ferments spontaneously in 225L French oak barrels between 14 and 16 °C.
Ageing	Ageing "Sur Lies" for 1 month, and 25% of the wines ages for 12 months in 225L French Oak barrels

Logistics Information

Packaging	Garrafa Bordalesa Autor
Closure	Rolha natural microaglomerada
Unit EAN	5 600 866 710 256
Unit gross weight	1,4
Units per case	6
Case ITF	15600866710253
Net case weight (kg)	4,5
Gross case weight (kg)	8,4
Case Dimensions	34*23,5*15,5
Unit position in case	Vertical
Cases per pallet	105
Net pallet weight	472,5
Gross pallet weight	902
Pallet dimensions	185*120*80

