



SÉGUR ESTATES

QUINTA DA ESPERANÇA GRANDE RESERVA

Summary

Colour	Red
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2017
Alcohol	14,5%
Grape Varieties	Alicante Bouschet, Cabernet Sauvignon & Touriga Nacional

Tasting Notes

Tone	Dense grenate color
Bouquet	Wet dirt and black fruit integrated in oak.
Palate	Austere, well integrated with a very elegant finish
Serving Temperature	16°C-18°C
Food Pairing	Chicken casserole, spaghetti bolognese, roast turkey, lamb chops, grilled pork

Analytical Information

Total Alcohol	14,5
Total Acidity	5,5
Volatile Acidity	0,78
pH	3,59
Total SO2	96
Total Sugars	0,9
Allergens	Contains sulfites

Vinification

Vinification	Spontaneous fermentation between 5 to 7 days followed by the maceration process where malolactic fermentation occurs, for stabilization.
Ageing	Ageing in French oak barrels in 21 months

Logistics Information

Packaging	Garrafa Bordalesa Autor
Closure	Rolha natural microaglomerada
Unit EAN	5 600 866 710 522
Unit gross weight	1,4
Units per case	6
Case ITF	15600866710529
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

