



# SÉGUR ESTATES

## ENCOSTAS DE ESTREMOZ ALICANTE BOUSCHET

### Summary

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

### Tasting Notes

Tone	Dense Ruby Grenache colour
Bouquet	Wet soils and fresh hints of mint leaves
Palate	Ripe wine, with delicious tannins, with a lot of flavour. Long and fresh aftertaste
Serving Temperature	16°C-18°C
Food Pairing	Red meat or game, intense cheeses, vegetable kebab

### Analitical Information

Total Alcohol	14,6
Total Acidity	5,5
Volatile Acidity	0,72
pH	3,59
Total SO2	84
Total Sugars	0,7
Allergens	Contains sulfites

### Vinification

Vinification	Fermentation in stainless steel vats, followed by a 20-day post-fermentation maceration period. Part of the malolactic fermentation took place in barrels.
Ageing	French oak barrels for 12 months.

### Logistics Information

Packaging	Garrafa Eco Borgonha
Closure	Rolha natural microaglomerada
Unit EAN	5 608 250 276 272
Unit gross weight	1,3
Units per case	6
Case ITF	15608250276279
Net case weight (kg)	4,5
Gross case weight (kg)	7,8
Case Dimensions	25.5*17*29.5
Unit position in case	Vertical
Cases per pallet	95
Net pallet weight	427,5
Gross pallet weight	761
Pallet dimensions	170*80*120

