



SÉGUR ESTATES

QUINTA DA ESPERANÇA GRANDE RESERVA

Summary

Colour	White
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2019
Alcohol	12,5%
Grape Varieties	Arinto, Antão Vaz, Fernão Pires

Tasting Notes

Tone	Golden critic tones
Bouquet	Complex, intense aroma, with floral and tropical fruit notes and hints of vanilla.
Palate	Soft and unctuous wine, where the quality fruit is evident. Elegant and persistent.
Serving Temperature	12°C-14°C
Food Pairing	Fish, white meats and game

Analytical Information

Total Alcohol	12,5
Total Acidity	5,7
Volatile Acidity	0,43
pH	3,34
Total SO2	102
Total Sugars	1,3
Allergens	Contains sulfites

Vinification

Vinification	Short skin contact. Spontaneous fermentation, in French new oak, between 16-18°C.
Ageing	The wines ages in sur lies and 25% of the blend ages in oak for 12 months.

Logistics Information

Packaging	Garrafa Eco Borgonha Antik Carrée Antique
Closure	Rolha natural
Unit EAN	5 600 866 710 539
Unit gross weight	1,4
Units per case	6
Case ITF	15600866710536
Net case weight (kg)	4,5
Gross case weight (kg)	8,4
Case Dimensions	17*31*25
Unit position in case	Horizontal
Cases per pallet	88
Net pallet weight	396
Gross pallet weigh	759,2
Pallet dimensions	155*120*80

