



SÉGUR ESTATES

ENCOSTAS DE ESTREMOZ RESERVA

Summary

Colour	Red
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2018
Alcohol	15,0%
Grape Varieties	Touriga Nacional, Touriga Franca & Alicante Bouschet

Tasting Notes

Tone	Intense red colour
Bouquet	Intense aroma of black plums, blueberries, chocolate and spices with hints of smoke.
Palate	Elegant and complex, with a lasting aftertaste.
Serving Temperature	16°C-18°C
Food Pairing	Red meat or game, intense cheeses, vegetable kebab

Analytical Information

Total Alcohol	15,5
Total Acidity	5,2
Volatile Acidity	0,9
pH	3,86
Total SO2	120
Total Sugars	0,8
Allergens	Contains sulfites

Vinification

Vinification	Fermentation in stainless steel vats for 8 days, followed by a 20-day post-fermentation maceration period. Part of the malolactic fermentation took place in barrels.
Ageing	New French and American oak barrels (25%) for 18 months. 12 months in bottle.

Logistics Information

Packaging	Garrafa Bordalesa Autor
Closure	Rolha natural microaglomerada
Unit EAN	-
Unit gross weight	1,4
Units per case	6
Case ITF	0
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

