



SÉGUR ESTATES

SCALAB RESERVA

Summary

Colour	Rose
Denomination Automatic	Vinho Regional Tejo
Content	750ml
Vintage	2022
Alcohol	13,0%
Grape Varieties	Syrah

Tasting Notes

Tone	Light grapefruit bright color.
Bouquet	Intense, complex and mineral nose, with notes of white fruit (melon), yellow fruit (peaches and apricot) and orange blossom well integrated with subtle notes of cinnamon and marzipan
Palate	In the palate, shows citrus notes well harmonized with the notes of stone fruit. Excellent acidity, good body, structure and balance. Long and refreshing finish.
Serving Temperature	10°C-12°C
Food Pairing	Seafood, grilled salmon, sushi, caesar salad, pasta or just by itself

Analytical Information

Total Alcohol	13,3
Total Acidity	6,04
Volatile Acidity	0,27
pH	3,19
Total SO2	55
Total Sugars	3,6
Allergens	Contains sulfites

Vinification

Vinification	Bunches straight to the press, without destemming and without crushing, reducing contact with the grape skin as much as possible. After decanting, the must fermented at 13°C, having finished in 6 used French oak barrels.
Ageing	6 months of ageing in used 225 liter French oak barrels.

Logistics Information

Packaging	Garrafa Eco Borgonha
Closure	Rolha natural microaglomerada
Unit EAN	5 600 866 710 850
Unit gross weight	1,3
Units per case	6
Case ITF	15600866710857
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

