



SÉGUR ESTATES

MONTE DE ESTREMOZ GRANDE RESERVA

Summary

Colour	White
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2019
Alcohol	13%
Grape Varieties	Arinto, Síria & Antão Vaz

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	13,8
Total Acidity	5,7
Volatile Acidity	0,43
pH	3,34
Total SO ₂	0
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 Bordalesa Autor
Closure	Rolha natural microaglomerada
Unit EAN	5 600 866 712 328
Unit gross weight	1,4
Units per case	6
Case ITF	15600866712325
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

