



SÉGUR ESTATES

CONVENTO DA SERRA RESERVA

Summary

Colour	Rose
Denomination	Regional Alentejano
Content	750ml
Vintage	2020
Alcohol	13,0%
Grape Varieties	Touriga Nacional, Aragonez & Syrah

Tasting Notes

Tone	Clean salmon tone
Bouquet	Notes of wild flowers, raspberries, aromatic herbs and smoky hints.
Palate	Creamy fresh and very elegant.
Serving Temperature	10°C-12°C
Food Pairing	Seafood, grilled salmon, sushi, caesar salad, pasta or pizza

Analitical Information

Total Alcohol	12,9
Total Acidity	5,9
Volatile Acidity	0,2
pH	3,4
Total SO ₂	45
Total Sugars	0,40
Allergens	Contains sulfites

Vinification

Vinification	Gently pressed grapes. Short cold soak maceration. Juice is then fermented at low temperature controlled vats.
Ageing	Ageing "Sur Lies" for 2 months. Ageing in French oak of 2nd and 3rd use of 225L for 2 months.

Logistics Information

Packaging	Bordeaux autor bottle
Closure	Natural microagglomerate cork
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 weigh	902
Pallet dimensions	185*120*80

