



SÉGUR ESTATES

TERRAS DE ESTREMOZ

Summary

Colour	White
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2022
Alcohol	12,5%
Grape Varieties	Arinto, Síria, Fernão Pires

Tasting Notes

Tone	Bright lemon with green highlights
Bouquet	Citrus, mineral and herbal
Palate	Good volume, mineral and a very fresh finish
Serving Temperature	10°C-12°C
Food Pairing	Seafood and grilled fish, caesar salad and soft cheeses

Analytical Information

Total Alcohol	12,8
Total Acidity	6,3
Volatile Acidity	0,42
pH	3,44
Total SO ₂	95
Total Sugars	0,7
Allergens	Contains sulfites

Vinification

Vinification	Cold temperature decanting technique. Juice is then transferred to temperature controlled vats for fermentation between 14 and 16 °C.
Ageing	Ageing "Sur Lies" for 1 months, 6 months ageing in French used oak

Logistics Information

Packaging	Garrafa Bordalesa ECV Elite
Closure	Rolha natural microaglomerada
Unit EAN	5 608 250 202 141
Unit gross weight	1,245
Units per case	6
Case ITF	15608250202131
Net case weight (kg)	4,5
Gross case weight (kg)	7,47
Case Dimensions	34*23,5*15,5
Unit position in case	Vertical
Cases per pallet	125
Net pallet weight	562,5
Gross pallet weight	953,75
Pallet dimensions	185*120*80

