



SÉGUR ESTATES

BRANCO DO LAGAR GRANDE ESCOLHA

Summary

Colour	White
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2020
Alcohol	12,5%
Grape Varieties	Arinto, Fernão Pires & Roupeiro

Tasting Notes

Tone	Light golden tone
Bouquet	Ripe fruit aroma
Palate	Notes of tea and wood, it is a wine with good acidity and good volume. It shows a slight oxidation in a very attractive set.
Serving Temperature	12°C-14°C
Food Pairing	Grilled or baked fish, white or game meats

Analytical Information

Total Alcohol	12,4
Total Acidity	6
Volatile Acidity	0,61
pH	3,36
Total SO ₂	119
Total Sugars	1,1
Allergens	Contains sulfites

Vinification

Vinification	Careful selection of grapes, some skin maceration, pressing and must fermentation in new French oak barrels.
Ageing	In French oak barrel

Logistics Information

Packaging	Garrafa Eco Borgonha Antik Carrée Antique
Closure	Rolha natural
Unit EAN	5 602 012 601 159
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	17*31*25
Unit position in case	Horizontal
Cases per pallet	88
Net pallet weight	396
Gross pallet weight	759,2
Pallet dimensions	155*120*80

