



SÉGUR ESTATES

CASTELO DE ESTREMOZ PRIVATE SELECTION

Summary

Colour	White
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2022
Alcohol	13,0%
Grape Varieties	Arinto, Síria, Antão Vaz & Gouveio

Tasting Notes

Tone	Golden yellow with greenish tinges
Bouquet	Ripe lemon, notes of apricot and quince, on a mineral background
Palate	Citrus and tropical fruit give it volume, with acidity and minerality giving it firmness and elegance.
Serving Temperature	10°C-12°C
Food Pairing	Fish, white meats and game

Analytical Information

Total Alcohol	12,6
Total Acidity	6,2
Volatile Acidity	0,31
pH	3,49
Total SO2	80
Total Sugars	1,6
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 month, 6 months ageing in French used oak

Logistics Information

Packaging	Garrafa Bordalesa Autor
Closure	Rolha natural microaglomerada
Unit EAN	5 600 866 710 447
Unit gross weight	1,4
Units per case	6
Case ITF	15600866710444
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

