



# SÉGUR ESTATES

## BRANCO DO LAGAR

### Summary

Colour	White
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2019
Alcohol	12,5%
Grape Varieties	Arinto, Síria & Rabo de Ovelha

### Tasting Notes

Tone	Bright citrus colour
Bouquet	Exuberant aromas of passionfruit with floral hints
Palate	Good length and refreshing aftertaste
Serving Temperature	10°C-12°C
Food Pairing	Seafood and grilled fish, caesar salad and soft cheeses

### Analytical Information

Total Alcohol	13,0
Total Acidity	4,6
Volatile Acidity	0,26
pH	3,51
Total SO <sub>2</sub>	104
Total Sugars	0,6
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

### Logistics Information

Packaging	Garrafa Bordalesa ECV Elite
Closure	Rolha natural microaglomerada
Unit EAN	5 602 012 602 705
Unit gross weight	1,245
Units per case	6
Case ITF	0
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

