



SÉGUR ESTATES

ENCOSTAS DE ESTREMOZ SIGNATURE

Summary

Colour	Red
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2020
Alcohol	14,0%
Grape Varieties	Alicante Bouschet

Tasting Notes

Tone	Dense Ruby Grenache colour
Bouquet	Wet soils and fresh hints of mint leaves
Palate	Ripe wine, with delicious tannins, with a lot of flavour. Long and fresh aftertaste
Serving Temperature	16°C-18°C
Food Pairing	Red meat or game, intense cheeses, vegetable kebab

Analytical Information

Total Alcohol	13,9
Total Acidity	5,5
Volatile Acidity	10,16
pH	3,68
Total SO2	48
Total Sugars	0,6
Allergens	Contains sulfites

Vinification

Vinification	Fermentation in stainless steel vats, followed by a 20-day post-fermentation maceration period. Part of the malolactic fermentation took place in barrels.
Ageing	French oak barrels for 12 months.

Logistics Information

Packaging	Garrafa Bordalesa ECV Elite
Closure	Rolha natural microaglomerada
Unit EAN	5 608 250 276 272
Unit gross weight	1,3
Units per case	6
Case ITF	15608250276279
Net case weight (kg)	4,5
Gross case weight (kg)	7,8
Case Dimensions	25.5*17*29.5
Unit position in case	Vertical
Cases per pallet	95
Net pallet weight	427,5
Gross pallet weigh	761
Pallet dimensions	155*120*80

