



SÉGUR ESTATES

OSSA PRIVATE SELECTION

Summary

Colour	White
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2020
Alcohol	13,0%
Grape Varieties	Arinto, Roupeiro & Antão Vaz

Tasting Notes

Tone	Citric tone
Bouquet	Red fruit notes, with subtle notes of pepper and mint
Palate	Elegant, with fresh red fruit notes. Smooth tanins, full bodied and long finish
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 months and 3 months in French oak barrels

Logistics Information

Packaging	Garrafa Bordalesa ECV Elite
Closure	Rolha natural microaglomerada
Unit EAN	5 600 866 710 898
Unit gross weight	1,245
Units per case	6
Case ITF	15600866710895
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

