



SÉGUR ESTATES

QUINTA DA CENTIEIRA RESERVA CABERNET SAUVIGNON

Summary

Colour	Red
Denomination Automatic	Vinho Regional Tejo
Content	750ml
Vintage	2021
Alcohol	13,0%
Grape Varieties	Cabernet Sauvignon

Tasting Notes

Tone	Intense Ruby
Bouquet	Aroma of wild berries, with balsamic touches and hints of spice.
Palate	Vigorous, Integrated tannins and a varietal character. Fresh and elegant finish.
Serving Temperature	16°C-18°C
Food Pairing	Red meat or game, intense cheeses, vegetable kebab

Analytical Information

Total Alcohol	12,7
Total Acidity	5,31
Volatile Acidity	0,41
pH	3,64
Total SO2	63
Total Sugars	0,6
Allergens	Contains sulfites

Vinification

Vinification	Fermentation in stainless steel vats for 8 days, followed by a 20-day post-fermentation maceration period. Part of the malolactic fermentation took place in barrels.
Ageing	New French oak barrels for 12 months.

Logistics Information

Packaging	Garrafa Eco Borgonha
Closure	Rolha natural microaglomerada
Unit EAN	5 600 866 712 090
Unit gross weight	1,3
Units per case	6
Case ITF	15600866712097
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 weight	761
Pallet dimensions	170*80*120

