



SÉGUR ESTATES

TERRAS DE ESTREMOZ RESERVA

Summary

Colour	Red
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2019
Alcohol	14,5%
Grape Varieties	, Touriga Nacional, Touriga Franca & Alicante Bouschet

Tasting Notes

Tone	Live Ruby
Bouquet	Wild berry jam, black pepper and balsamic notes, with the oak perfectly integrated.
Palate	Juicy tannins, supported by high acidity. Finishes with good volume, elegance and freshness.
Serving Temperature	16°C-18°C
Food Pairing	Red meats or game, intense cheeses, grilled vegetables.

Analytical Information

Total Alcohol	13,8
Total Acidity	5,1
Volatile Acidity	0,8
pH	3,75
Total SO2	68
Total Sugars	0,6
Allergens	Contains sulfites

Vinification

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

Logistics Information

Packaging	Garrafa Eco Borgonha
Closure	Rolha natural microaglomerada
Unit EAN	5 608 250 237 129
Unit gross weight	1,3
Units per case	6
Case ITF	15608250237119
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

