



SÉGUR ESTATES

QUINTA DA CENTIEIRA GRANDE RESERVA FIELD BLEND

Summary

Colour	Red
Denomination Automatic	Vinho Regional Tejo
Content	750ml
Vintage	2020
Alcohol	13,5%
Grape Varieties	Caladoc, Touriga Nacional & Syrah

Tasting Notes

Tone	Deep intensity and purple tones
Bouquet	Floral aroma, with notes of black fruit, notes of raspberry and oak barrels
Palate	Fresh fruit with abundant tannins and a balanced acidity and body. Very persistent, rich and gastronomic finish.
Serving Temperature	16°C-18°C
Food Pairing	Red meat or game, intense cheeses, vegetable kebab

Analytical Information

Total Alcohol	13,6
Total Acidity	5,98
Volatile Acidity	0,84
pH	3,71
Total SO ₂	128
Total Sugars	0
Allergens	Contains sulfites

Vinification

Vinification	Field blend of the three varieties. 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 16 months.

Logistics Information

Packaging	Garrafa Eco Borgonha Antik Carrée Antique
Closure	Rolha natural
Unit EAN	5 600 866 712 120
Unit gross weight	1,4
Units per case	6
Case ITF	15600866712127
Net case weight (kg)	4,5
Gross case weight (kg)	8,4
Case Dimensions	17*31*25
Unit position in case	Horizontal
Cases per pallet	88
Net pallet weight	396
Gross pallet weight	759,2
Pallet dimensions	155*120*80

