



SÉGUR ESTATES

CONVENTO DA SERRA

Summary

Colour	White
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2022
Alcohol	12,5%
Grape Varieties	Antão Vaz, Síria & Fernão Pires

Tasting Notes

Tone	Bright lemon with green highlights
Bouquet	Citrus, mineral and herbal
Palate	Good volume, mineral and a very fresh finish
Serving Temperature	10°C-12°C
Food Pairing	Seafood and grilled fish, caesar salad and soft cheeses

Analytical Information

Total Alcohol	12,8
Total Acidity	6,3
Volatile Acidity	0,42
pH	3,44
Total SO2	95
Total Sugars	0,7
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, 6 months ageing in French used oak

Logistics Information

Packaging	Garrafa Bordalesa ECV Elite
Closure	Rolha natural microaglomerada
Unit EAN	5 602 012 222 231
Unit gross weight	1,245
Units per case	6
Case ITF	0
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

