



SÉGUR ESTATES

TERRAS DE ESTREMOZ TOURIGA NACIONAL

Summary

Colour	Red
Denomination	Regional Alentejano
Content	750ml
Vintage	2020
Alcohol	13,5%
Grape Varieties	Touriga Nacional

Tasting Notes

Tone	Dense Ruby Grenache colour
Bouquet	Floral notes, red fruits (plums and cherries) with hints of dark chocolate.
Palate	Full of flavour in a elegant and rich wine. Delicious and long aftertaste.
Serving Temperature	16°C-18°C
Food Pairing	Red meat or game, intense cheeses, vegetable kebab

Analytical Information

Total Alcohol	13,9
Total Acidity	5,6
Volatile Acidity	0,55
pH	3,72
Total SO2	59
Total Sugars	0,5
Allergens	Contains sulfites

Vinification

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

Logistics Information

Packaging	Borgogne ECV SED EN bottle
Closure	Natural microagglomerate cork
Unit EAN	5600866710959
Unit gross weight	1,4
Units per case	6
Case ITF	15600866710956
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



ENCOSTAS DE
ESTREMOZ

QUINTA DO
SAGRADO

SÉGUR ESTATES
REDONDO WINERY