



# SÉGUR ESTATES

## ENCOSTAS DE ESTREMOZ ANTÃO VAZ

### Summary

Colour	White
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2016
Alcohol	13,0%
Grape Varieties	Antão Vaz

### Tasting Notes

Tone	Clean citrus color,
Bouquet	Aromas of tropical fruits like mango and grapefruit.
Palate	Structured palate, a delicious balance between fruit, minerality and freshness. Lasting aftertaste.
Serving Temperature	10°C-12°C
Food Pairing	Fat grilled fishes like salmon, tuna or grouper

### Analytical Information

Total Alcohol	0,0
Total Acidity	0
Volatile Acidity	0
pH	0
Total SO2	0
Total Sugars	0
Allergens	Contains sulfites

### Vinification

Vinification	The beginning of the fermentation takes place in temperature controlled vats (4 weeks), at 18°C, and the ending of the fermentation it is in french oak barrels.
Ageing	Aging "Sur Lies" for 6 months in french oak barrels.

### Logistics Information

Packaging	Garrafa Eco Borgonha
Closure	Rolha natural microaglomerada
Unit EAN	5 608 250 273 165
Unit gross weight	1,3
Units per case	6
Case ITF	0
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 weigh	761
Pallet dimensions	170*80*120

