



SÉGUR ESTATES

TERRAS DE ESTREMOZ GRANDE ESCOLHA

Summary

Colour	Red
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2018
Alcohol	14,5%
Grape Varieties	Touriga Franca, Alicante Bouschet, Touriga Nacional & Cabernet Sauvignon

Tasting Notes

Tone	Dense Ruby Grenache colour
Bouquet	Collection of floral notes, red fruits, and a slightly minty touch.
Palate	Ripe wine, with delicious tannins, with a lot of flavour. Long aftertaste
Serving Temperature	16°C-18°C
Food Pairing	Red meat or game, intense cheeses, vegetable kebab

Analytical Information

Total Alcohol	15,2
Total Acidity	5,1
Volatile Acidity	0,82
pH	3,76
Total SO2	114
Total Sugars	1
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	Garrafa Eco Borgonha Antik Carrée Antique
Closure	Rolha natural
Unit EAN	5 600 866 711 185
Unit gross weight	1,4
Units per case	6
Case ITF	15600866711182
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

