



SÉGUR ESTATES

ENCOSTAS DE ESTREMOZ TRINCADEIRA

Summary

Colour	Red
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2016
Alcohol	14,0%
Grape Varieties	Trincadeira

Tasting Notes

Tone	Dense Ruby Grenache colour
Bouquet	Black fruit, liquorice and balsamic hints.
Palate	The volume is rightfully balanced by the delicious acidity. Long and savoury finish.
Serving Temperature	16°C-18°C
Food Pairing	Red meat or game, intense cheeses, vegetable kebab

Analytical Information

Total Alcohol	13,8
Total Acidity	5,8
Volatile Acidity	0,76
pH	3,66
Total SO2	74
Total Sugars	1,2
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 6 months.

Logistics Information

Packaging	Garrafa Borgonha Eco Sedução
Closure	Rolha natural microaglomerada
Unit EAN	5 608 250 276 265
Unit gross weight	1,3
Units per case	6
Case ITF	15608250276262
Net case weight (kg)	4,5
Gross case weight (kg)	7,8
Case Dimensions	17*31*25
Unit position in case	Horizontal
Cases per pallet	88
Net pallet weight	396
Gross pallet weight	706,4
Pallet dimensions	155*120*80



ENCOSTAS DE ESTREMOZ

Trc

TRINCADEIRA

*Edição limitada, feita apenas em anos excecionais.
Limited edition, made only in exceptional years.*