



SÉGUR ESTATES

ENCOSTAS DE ESTREMOZ RESERVA DA FAMÍLIA

Summary

Colour	Red
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2017
Alcohol	14,5%
Grape Varieties	Alicante Bouschet

Tasting Notes

Tone	Dense Ruby Grenache colour
Bouquet	Distinctive balsamic hints on the nose, with fresh menthol notes, hints of red fruit, in an elegant barrel background
Palate	Dry with beautiful tannins and very elegant structure. Persistent, fruity and very fresh
Serving Temperature	16°C-18°C
Food Pairing	Red meat or game, intense cheeses, vegetable kebab

Analytical Information

Total Alcohol	15,5
Total Acidity	5,2
Volatile Acidity	0,9
pH	3,86
Total SO2	120
Total Sugars	0,8
Allergens	Contains sulfites

Vinification

Vinification	Fermentation in stainless steel vats for 8 days, followed by a 20-day post-fermentation maceration period. Part of the malolactic fermentation took place in barrels.
Ageing	18 months in new french oak and 12 months in bottle before its release

Logistics Information

Packaging	Garrafa Borgonha Agape
Closure	Rolha Natural
Unit EAN	5 600 866 710 218
Unit gross weight	1,5
Units per case	6
Case ITF	0
Net case weight (kg)	4,5
Gross case weight (kg)	9
Case Dimensions	17*31*25
Unit position in case	Horizontal
Cases per pallet	88
Net pallet weight	396
Gross pallet weigh	812
Pallet dimensions	202*120*80

