



SÉGUR ESTATES

OSSA OLD VINES

Summary

Colour	Skin Contact White
Denomination Automatic	Regional Alentejano
Content	750ml
Vintage	2019
Alcohol	13,0%
Grape Varieties	Fernão Pires, Roupeiro & Arinto

Tasting Notes

Tone	Amber tone
Bouquet	Gentle notes of fennel and white flowers contrast with aromas of dried tea leaves
Palate	Dry and austere from its austere and elegant tannins, it presents a refreshing acidity which gives a delicious aftertaste. Its persistent finish makes it very gastronomical.
Serving Temperature	12°C-14°C
Food Pairing	Pairs well with fishes, seafood, meats and cheeses. Its acidity goes lovely with spicy dishes used in oriental cuisines.

Analytical Information

Total Alcohol	12,7
Total Acidity	5,6
Volatile Acidity	0,32
pH	3,38
Total SO2	102
Total Sugars	2,5
Allergens	Contains sulfites

Vinification

Vinification	The white grapes fermented in contact with their skins for 9 days at around 15°C.
Ageing	Ageing in French Oak Barrels of 225L of 3rd use for 12 months. It aged then for 12 months in bottle before it's

Logistics Information

Packaging	Grf. Borgonha Prestige Ducasse
Closure	Rolha Natural
Unit EAN	-
Unit gross weight	1,4
Units per case	6
Case ITF	0
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

