



SÉGUR ESTATES

0186

Summary

Colour	Red
Denomination Automatic	Douro DOC
Content	750ml
Vintage	2017
Alcohol	13,5%
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão, Tinta Barroca, Sousão and Rufete

Tasting Notes

Tone	Ruby
Bouquet	Ripe red fruits with spicy hint.
Palate	Dry with juicy tannins. Fruity and spicy, good body and persistent finish.
Serving Temperature	16°C-18°C
Food Pairing	White meats, oven-roasted goatling and octopus, rice duck

Analitical Information

Total Alcohol	14,0
Total Acidity	5,3
Volatile Acidity	0,6
pH	3,67
Total SO2	73
Total Sugars	3,3
Allergens	Contains sulfites

Vinification

Vinification	Grapes harvested and selected by hand. 50% were foot trodden with fermentation beginning in granite tanks. The rest were pressed gently, with 3 days of cold maceration. Fermentation at controlled temperature.
Ageing	The foot trodden grapes f aged in French oak barrels for 6 months. The remaining batch aged in stainless steel vats.

Logistics Information

Packaging	Garrafa Bordalesa Esfera
Closure	Rolha natural microaglomerada
Unit EAN	5 600 378 251 735
Unit gross weight	1,245
Units per case	6
Case ITF	0
Net case weight (kg)	4,5
Gross case weight (kg)	7,47
Case Dimensions	34*23,5*15,5
Unit position in case	Vertical
Cases per pallet	125
Net pallet weight	562,5
Gross pallet weigh	953,75
Pallet dimensions	185*120*80

