



SÉGUR ESTATES

MUTANTE GRANDE RESERVA

Summary

Colour	Red
Denomination Automatic	Douro DOC
Content	750ml
Vintage	2019
Alcohol	14,0%
Grape Varieties	Field Blend Vinhas Velhas

Tasting Notes

Tone	Intense red color
Bouquet	Complex aroma, nuances of ripe black fruits and spices, balsamic notes and a subtle floral.
Palate	With very elegant acidity and round tannins, it has a long and persistent finish.
Serving Temperature	16°C-18°C
Food Pairing	Intense cheeses, game, steak

Analytical Information

Total Alcohol	14,0
Total Acidity	5,6
Volatile Acidity	0,6
pH	3,56
Total SO2	72
Total Sugars	0,88
Allergens	Contains sulfites

Vinification

Vinification	Manual harvesting of grapes from small plots of old vines, Touriga Nacional, Touriga Franca and Tinto Cão. Fermentation with indigenous yeasts in traditional granite vats with foot treading.
Ageing	Aged for 18 months in French oak barrels (new and used).

Logistics Information

Packaging	Garrafa Bordalesa Vint Crianza
Closure	Rolha Natural
Unit EAN	5 600 378 252 046
Unit gross weight	1,5
Units per case	6
Case ITF	15600378252043
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 weight	812
Pallet dimensions	185*120*80

