## **SEGADA**

Vinho Regional Lisboa | red 2018











Grapes: Touriga Nacional 40%, Alfrocheiro 40%, Cabernet Sauvignon 10%, Tinta Roriz, 5%, Alicante Bouschet 5%













Winemaker: José Neiva Correia Country / Region: Portugal / Lisboa Terroir: Quinta de Porto Franco - Alenquer

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3.. During the whole fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat.

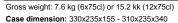
After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.



Bright ruby colour and a fruity aroma with a touch of violets. In the tasting it's smooth, showing a delicious ripe red fruits flavour with notes of spices. The finish is intense, persistent and very pleasant.

## Serving suggestions:

Excellent by itself or as complement of pasta, meat, vegetarian and cheese dishes. We recommend to serve at the temperature of 16-18°C.



Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)

15 cases/level x 9 levels or 17 cases/level x 4 levels

**EURO** (0.80mx1.2m): 96 cases (6x75cl) or 48 cases (12x75cl)

12 cases/level x 8 levels or 12 cases/level x 4 levels

Full FCL 20'= 2400 cases (on the floor), 10 STD pallet or 11 Europallets

Bottle Bar code (EAN13): 560 031219043 4

Case Bar Code (ITF14): (6x 75cl): 1 560 031219043 1 Case Bar Code (ITF14): (12 x 75cl): 2 560 031219043 8









