

SÉGUR ESTATES

PORTUGUESE WINE PORTFOLIO

U.S. TRADE & DISTRIBUTION PRESENTATION

U.S. IMPORTER OF RECORD — EAGLE X TRADING LLC

SÉGUR ESTATES

PORTUGUESE HERITAGE. INTERNATIONAL VISION.

SÉGUR ESTATES brings together distinguished winemaking heritage and a deep commitment to Portugal's most renowned wine regions.

From native grape varieties to extraordinary terroir and meticulously crafted wines, our portfolio expresses the richness and diversity of Portugal — wines with place, balance and authenticity, created for a global audience.



PORTUGAL

A world-renowned
wine country



FOUR ESTATES

Distinct terroirs,
a shared philosophy



30 MILLION BOTTLES

A growing portfolio
with global reach



GLOBAL PRESENCE

Cherished in markets
around the world



A Land That Inspires Extraordinary Wines

Across iconic regions and unique landscapes, our estates are rooted in centuries of tradition. The land, the climate and the people come together to create wines of character, depth and international appeal.



THREE REGIONS. FOUR DISTINCT WINE ORIGINS.

THE DIVERSITY OF PORTUGAL IN ONE CURATED PORTFOLIO

Ségur Estates unites exceptional wines from selected estates across Portugal's most renowned regions. Each estate expresses a unique terroir, local grape varieties and winemaking tradition, offering a complementary portfolio of wines with distinct character and strong market appeal.

From the granite hills of Redondo to the historic vineyards of Estremoz, the iconic terraces of the Douro and the Atlantic-influenced lands of Tejo, Ségur Estates delivers authentic Portuguese wines for today's global market.



ALENTEJO

REDONDO • SERRA D'OSSA

Home of Xistus

Granite and schist soils define the granite hills of Redondo and Serra d'Ossa, bringing structure, depth and distinctive character to the wines.



ALENTEJO

ESTREMOZ

Monte de Estremoz

A Mediterranean climate, clay soils and marble outcrops give Estremoz its unique terroir, producing wines of elegance, freshness and balance.



DOURO

QUINTA DO SAGRADO

Sagrado

In the heart of the Douro, Pinhão, terraced vineyards and schist soils create wines with depth, complexity and true Douro identity.



TEJO

QUINTA DA CENTEIRA

Scalab

The Atlantic influence and the lands of Tejo bring freshness, versatility and a distinctly modern Portuguese character.

SÉGUR ESTATES

ALENTEJO

REDONDO · SERRA D'OSSA

Home of Xistus

Redondo lies in Alentejo, near the Serra d'Ossa, where granite and schist soils help shape wines with structure, character and authenticity.

The estate expresses a strong sense of place, with warm light, elevated vineyard influence and modern Portuguese craftsmanship.



DISTINCTIVE TERROIR



MODERN CRAFTSMANSHIP



GRANITE & SCHIST SOILS

ALENTEJO

ESTREMOZ

Home of Monte de Estremoz

Estremoz is one of Alentejo's most historic wine centers, where a Mediterranean climate, clay soils, and distinctive marble outcrops create ideal conditions for expressive, balanced wines with elegance and a clear sense of place.

The wines of Monte de Estremoz reflect the refinement of the region, its rich heritage, and a confident Portuguese identity.



SÉGUR ESTATES

QUINTA DO SAGRADO

DOURO

The Soul of the Douro

In the heart of the Douro, near Pinhão, Quinta do Sagrado expresses one of Portugal's most iconic wine landscapes. Terraced vineyards carved into steep schist slopes create wines with depth, elegance and unmistakable regional identity.

Hand-harvested fruit, traditional granite lagares and careful cellar work reflect an estate rooted in authenticity and serious winemaking. The result is a portfolio shaped by structure, freshness and the character of the Douro.



U.S. IMPORTER OF RECORD — EAGLE X TRADING LLC

SÉGUR ESTATES

QUINTA DA CENTIEIRA

TEJO

*Atlantic influence. Freshness.
Modern Portuguese character.*

In the heart of the Tejo, Quinta da Centieira captures the essence of a dynamic wine region shaped by the Tagus River and Atlantic breezes. This estate's vineyards thrive in a unique terroir of sun, river influence and mineral soils, producing wines with freshness, balance and genuine sense of place.

Quinta da Centieira embodies the modern spirit of Tejo — expressive, versatile and food-friendly. The result is a range of authentic wines, offered under the Scalab label, that reflect both the tradition and the exciting potential of this historic Portuguese region.



PORTFOLIO AT A GLANCE

MONTE DE ESTREMOZ

Estremoz · Alentejo

Wines with character, balance and authenticity, born from the unique soils of Estremoz and the Mediterranean climate of Alentejo.



HISTORIC
ESTREMOZ



MARBLE
SOILS



MEDITERRANEAN
CLIMATE



COLHEITA BRANCO
2025

Fresh, bright white



COLHEITA ROSÉ
2025

Crisp, delicate rosé



COLHEITA TINTO
2024

Fruit-forward red



RESERVA BRANCO
2023

Structured reserve white



RESERVA TINTO
2023

Elegant reserve red



SAGRADO

DOURO • PORTUGAL

QUINTA DO SAGRADO

DOURO • PINHÃO

A Heritage of Exceptional Wines

From the steep terraced vineyards of Pinhão, Quinta do Sagrado produces authentic Douro wines with depth, elegance and character, expressing the unique terroir of one of the world's most renowned wine regions.



UNIQUE
TERROIR



NATIVE
GRAPE VARIETIES



TRADITIONAL
WINEMAKING



GLOBAL
RECOGNITION



SAGRADO
BRANCO
2024

DOURO D.O.C.
WHITE WINE



SAGRADO
PREMIUM TINTO
2021

DOURO D.O.C.
RED WINE



SAGRADO
RESERVA BRANCO
2022

DOURO D.O.C.
WHITE WINE



SAGRADO
RESERVA TINTO
2020

DOURO D.O.C.
RED WINE



SAGRADO
VINHAS VELHAS
2018

DOURO D.O.C.
RED WINE



SAGRADO VT
GRANDE RESERVA
2018

DOURO D.O.C.
RED WINE



SAGRADO
TINTO
2018

DOURO D.O.C.
RED WINE

PORTFOLIO AT A GLANCE

SCALAB

Quinta da Centieira • Tejo

Modern Portuguese wines from Tejo, crafted with freshness, balance and contemporary appeal.



SERRA DE
MONTEJUNTO



ATLANTIC
INFLUENCE



TEJO
REGION



GRANDE RESERVA
FIELD BLEND
2019

Flagship structured red



RESERVA
CABERNET SAUVIGNON
2021

Intense reserve red



RESERVA
SAUVIGNON BLANC
2023

Fresh aromatic white



RESERVA
SYRAH
2020

Elegant spicy red



RESERVA
SYRAH ROSÉ
2023

Refined rosé



RESERVA
VIOGNIER
2022

Floral textured white



SÉGUR ESTATES

XISTUS

— COLLECTION —

VERSATILE MULTI-FORMAT
COLLECTION

Approachable, modern and versatile wines,
created for everyday enjoyment. Xistus offers
consistent quality in two formats, ideal for
a wide range of markets and occasions.



TRADITIONAL
GRAPE VARIETIES



VERSATILE
FORMATS



GREAT FOR
EVERYDAY ENJOYMENT



IDEAL FOR
RETAIL & HORECA



**XISTUS
BRANCO**
750 mL

Vinho PT / Portugal

WHITE WINE



**XISTUS
TINTO**
750 mL

Vinho PT / Portugal

RED WINE



**XISTUS
BRANCO**
5 L

Blend of wines produced
in Portugal and Spain

WHITE WINE



**XISTUS
TINTO**
5 L

Blend of wines produced
in Portugal and Spain

RED WINE

SEGUR ESTATES



MONTE DE ESTREMOZ

COLHEITA BRANCO 2025

Premium Portuguese White Wine

Estremoz · Alentejo · Portugal

Monte de Estremoz Colheita Branco is a Portuguese white wine from the Alentejo, crafted from Arinto, Síria and Fernão Pires. Its fresh profile and regional identity present a distinctive expression of the Estremoz portfolio for the U.S. wine trade.

TECHNICAL PROFILE

Vintage:	2025	Serving Temperature:	10–12°C (50–54°F)
Classification:	Vinho Regional Alentejano	Total Acidity:	6.3 g/L
Origin:	Estremoz · Alentejo · Portugal	pH:	3.44
Grape Varieties:	Arinto · Síria · Fernão Pires	Total Sugars:	0.7 g/L
Alcohol:	12.5% ABV	Allergen:	Contains sulfites
Bottle Size:	750 mL		

VINIFICATION & AGEING

Cold-temperature settling followed by fermentation in temperature-controlled vats at 14–16°C. Aged sur lie for 1 month, followed by 3 months in French oak barrels.

FOOD PAIRING

Fish · White Meats · Game



Annual production capacity: 30 million bottles across the portfolio.

IMPORTED BY EAGLE X TRADING LLC

Wine from Portugal

Available for U.S. distribution inquiries through Eagle X Trading LLC.



SEGUR ESTATES



MONTE DE ESTREMOZ

COLHEITA ROSÉ 2025

Premium Portuguese Rosé Wine

Estremoz · Alentejo · Portugal

Monte de Estremoz Colheita Rosé is a Portuguese rosé wine from the Alentejo, crafted from Touriga Nacional, Castelão and Aragonez. Its fresh, fruit-driven profile and regional identity present a distinctive expression of the Estremoz portfolio for the U.S. wine trade.

TECHNICAL PROFILE

Vintage:	2025	Serving Temperature:	10–12°C (50–54°F)
Classification:	Vinho Regional Alentejano	Total Acidity:	5.5 g/L
Origin:	Estremoz · Alentejo · Portugal	pH:	3.55
Grape Varieties:	Touriga Nacional · Castelão · Aragonez	Total Sugars:	0.6 g/L
Alcohol:	12.5% ABV	Allergen:	Contains sulfites
Bottle Size:	750 mL		

VINIFICATION & AGEING

Gently pressed grapes with short cold-soak maceration. Juice is then fermented at low temperature in controlled vats. Aged sur lie for 1 month.

FOOD PAIRING

Seafood · Grilled Salmon · Sushi · Caesar Salad · Pasta



Annual production capacity: 30 million bottles across the portfolio.

IMPORTED BY EAGLE X TRADING LLC

Wine from Portugal

Available for U.S. distribution inquiries through Eagle X Trading LLC.



SEGUR ESTATES

MONTE DE ESTREMOZ

COLHEITA TINTO 2024

PREMIUM PORTUGUESE RED WINE

ESTREMOZ • ALENTEJO • PORTUGAL

Monte de Estremoz Colheita Tinto is a Portuguese red wine from the Alentejo, crafted from Aragonez, Trincadeira and Castelão. A wine of character that reflects the unique terroir of Estremoz, combining tradition and modern winemaking for a distinctive expression of the region.



GRAPE VARIETIES
Aragonez,
Trincadeira & Castelão



VINTAGE
2024



ORIGIN
Estremoz
Alentejo • Portugal



ALCOHOL
13.5% ABV



SERVING TEMPERATURE
16–18°C
61–64°F



BOUQUET
Packed with red fruits
and subtle pepper notes



PALATE
Dense, with black fruits
and spice. Long and
pleasant finish.



FOOD PAIRING
Cheeses, chorizo,
grilled meat, tapas



ANALYTICAL INFORMATION

Total Alcohol	13.2% vol.
Total Acidity	5.8 g/L
Volatile Acidity	0.64 g/L
pH	3.89
Total SO ₂	55 mg/L
Total Sugars	1.2 g/L
Allergens	Contains sulfites



VINIFICATION

Fermentation in stainless steel
vats, at controlled temperature
of 20–25°C.



AGEING

In stainless steel vats
until bottling.



WINE FROM PORTUGAL

Annual production capacity: 30 million bottles across the portfolio.

IMPORTED BY
EAGLE X TRADING LLC
PORTUGUESE WINE PORTFOLIO • UNITED STATES

SEGUR ESTATES

MONTE DE ESTREMOZ

— RESERVA —

PREMIUM PORTUGUESE WHITE WINE

ESTREMOZ · ALENTEJO · PORTUGAL

Monte de Estremoz Reserva Branco is a distinctive Portuguese white wine from the Alentejo, crafted from Arinto, Siria and Antão Vaz. It reflects the unique terroir of Estremoz, combining tradition and modern winemaking for a refined and expressive wine.



GRAPE VARIETIES
Arinto, Siria
& Antão Vaz



VINTAGE
2023



ORIGIN
Estremoz
Alentejo · Portugal



ALCOHOL
13.0% ABV



SERVING TEMPERATURE
10–12°C
50–54°F



BOUQUET
Red fruit notes, with
subtle notes of pepper
and mint



PALATE
Elegant, with fresh red
fruit notes. Smooth tannins,
full bodied and long finish



FOOD PAIRING
Fish, white meats
and game



ANALYTICAL INFORMATION

Total Alcohol	13.0% vol.
Total Acidity	4.6 g/L
Volatile Acidity	0.26 g/L
pH	3.51
Total SO ₂	104 mg/L
Total Sugars	0.6 g/L
Allergens	Contains sulfites



VINIFICATION

Cold temperature decanting technique. Juice is then transferred to temperature controlled vats for fermentation between 14 and 16°C.



AGEING

Ageing “Sur Lies” for 1 month and 3 months in French oak barrels.



WINE FROM PORTUGAL

Annual production capacity: 30 million bottles across the portfolio.

IMPORTED BY
EAGLE X TRADING LLC
PORTUGUESE WINE PORTFOLIO · UNITED STATES

SEGUR ESTATES

MONTE DE ESTREMOZ

RESERVA TINTO 2023

Premium Portuguese Red Wine

Estremoz · Alentejo · Portugal

Monte de Estremoz Reserva Tinto expresses the character of the Alentejo through a balanced blend of Touriga Nacional, Alicante Bouschet and Aragonez. Crafted in Estremoz, it shows depth, ripe fruit and gentle spice, with structure and a pleasing finish. A versatile, food-friendly red for the U.S. market.

TECHNICAL PROFILE

Vintage:	2023	Total Acidity:	5.6 g/L
Type:	Red wine	Volatile Acidity:	0.83 g/L
Classification:	Vinho Regional Alentejano	pH:	3.83
Origin:	Estremoz · Alentejo · Portugal	Total SO ₂ :	52 mg/L
Grape Varieties:	Touriga Nacional, Alicante Bouschet & Aragonez	Total Sugars:	1.2 g/L
Alcohol:	14.0% ABV	Allergen:	Contains sulfites
Bottle Size:	750 mL	Serving Temperature:	16–18°C (61–64°F)
		Tone / Appearance:	Clean and intense red colour
		Bouquet:	Aroma of red fruits and subtle notes of pepper
		Palate:	Structured with a pleasant finish

VINIFICATION & AGEING

Fermentation in stainless steel vats with temperature controlled between 20–25°C. Sur lies for 1 month, then 6 months in French oak barrels.

**AGED 6 MONTHS
IN FRENCH OAK
BARRELS**

FOOD PAIRING

Alentejo-style pork, Bolognese pasta, roast turkey, lamb cutlets, stewed chicken.

IMPORTED BY EAGLE X TRADING LLC



SEGUR ESTATES

SAGRADO

DOURO D.O.C. BRANCO 2024
PREMIUM PORTUGUESE WHITE WINE

A refined white from the Douro, expressing the purity, freshness and character of this extraordinary valley. Sagrado brings together traditional varieties and the unique terroir of schist terraces to create a balanced, elegant and versatile Portuguese white wine.

PORTUGAL
WINE FROM

DOURO DOC
REGION



SAGRADO

DOURO D.O.C. BRANCO 2024

GRAPE VARIETIES

Viosinho, Rabigato, Gouveio,
Cercial, Malvasia Fina.

TASTING NOTES

COLOR Bright citrus colour.

AROMA Very fresh aroma with notes of green apple
and other citrus fruits.

PALATE Good structure with balanced acidity. Dry.

TECHNICAL INFORMATION

Vintage	2024	Total SO2	24 mg/L
Alcohol	12.0% ABV	Total Sugars	0.6 g/L
Total Acidity	5.8 g/L	Allergen	Contains sulfites
Volatile Acidity	0.41 g/L	Bottle Size	750 mL
pH	3.25	Type	White Wine
		Region	Douro DOC - Portugal

WINEMAKING

Hand selected grapes. Direct pressing of the berries to preserve freshness and acidity. Cold maceration and fermentation at 18°C.

Ageing "Sur Lies" for 6 months.

SERVING & PAIRING

Serving Temperature 10–12°C

Food Pairing Grilled grouper, roasted snapper,
spicy cheese such as Pico's cheese).

SEGUR ESTATES

SAGRADO

PREMIUM 2021

DOURO D.O.C.

PREMIUM PORTUGUESE WINE

Sagrado Premium is a refined red from the Douro, crafted from traditional grape varieties and aged in French oak. It combines ripe fruit, elegance and structure, reflecting the character and heritage of this iconic wine region.

PORTUGAL
WINE FROM

DOURO D.O.C.
REGION

SAGRADO
DOURO D.O.C.
VINHO TINTO
PREMIUM 2021



GRAPE VARIETIES

Touriga Franca, Tinta Roriz & Touriga Nacional



TASTING NOTES

COLOR Bright garnet color
AROMA Aroma of ripe fruit, with hints of wood, in an enveloping and complex whole.
PALATE Balanced, with well-integrated tannins and a long, persistent finish.



TECHNICAL INFORMATION

Vintage	2021	Total SO2	104 mg/l
Alcohol	13,5% vol.	Total Sugars	1,00 g/l
Total Acidity	5,8 g/l	Content	750 ml
Volatile Acidity	0,5 g/l	Allergens	Contains sulphites
pH	3,56		



WINEMAKING

Selection of the best grapes. Temperature controlled fermentation and prolonged maceration.

AGEING

9 months in French oak barrels.



SERVING & PAIRING

Serving Temperature 16°C – 18°C
Food Pairing Beef, pasta, lamb or game dishes and aged cheeses.

SEGUR ESTATES

SAGRADO RESERVA 2022

DOURO D.O.C.
PREMIUM PORTUGUESE WINE

Sagrado Reserva is an elegant and expressive white from the Douro, crafted from native varieties and aged in oak. It combines aromatic complexity, mineral character and vibrant acidity, reflecting the unique terroir of this iconic wine region.

PORTUGAL
WINE FROM

DOURO D.O.C.
REGION

SAGRADO
RESERVA
DOURO D.O.C. 2022
VINHO BRANCO - WHITE WINE - VITIS BLANC



GRAPE VARIETIES
Viosinho & Rabigato



TASTING NOTES

COLOR Crystalline citrine color
AROMA Complex aroma, with floral notes of the variety, and minerality of the terroir.
PALATE Mouth with crunchy and balanced acidity. Very fresh and long finish.



TECHNICAL INFORMATION

Vintage	2022	Total SO2	66 mg/l
Alcohol	12,5% vol.	Total Sugars	1,6 g/l
Total Acidity	6,87 g/l	Content	750 ml
Volatile Acidity	0,3 g/l	Allergens	Contains sulfites
pH	3,09		



WINEMAKING

Hand harvested and hand selected grapes.
Direct pressing of the berries.
Fermentation in wooden barrels.

AGEING

8 months aged in French used oak.



SERVING & PAIRING

Serving Temperature 10°C – 12°C
Food Pairing Roasted snapper or octopus, spicy cheese (such as Pico's cheese).

SEGUR ESTATES

SAGRADO RESERVA 2020

DOURO D.O.C.
PREMIUM PORTUGUESE RED WINE

Sagrado Reserva is a distinguished red from the Douro, crafted from old vines and traditional varieties. A wine of depth and elegance, it expresses the unique terroir of schist terraces, combining concentration, minerality and a velvety balance.

PORTUGAL
WINE FROM

DOURO D.O.C.
REGION



GRAPE VARIETIES

Old Vines, Touriga Nacional, Touriga Franca, Tinta Roriz.



TASTING NOTES

COLOR Clean and intense red colour.

AROMA Clean balance between fruit and minerality, with notes of red fruits and a touch of spice.

PALATE Balanced, fruity, mineral and velvety, with well integrated tannins and engaging acidity.



TECHNICAL INFORMATION

Vintage	2020	Total SO2	94 mg/L
Alcohol	15.0% ABV	Total Sugars	0.6 g/L
Total Acidity	5.2 g/L	Allergen	Contains sulfites
Volatile Acidity	0.6 g/L		
pH	3.64		



WINEMAKING

Grapes harvested and hand selected. Stepped on foot with the start of fermentation in granite presses. Controlled temperature fermentation, part in French oak barrels.

AGEING

18 months in new and used French barrel oaks.



SERVING & PAIRING

Serving Temperature 16°C – 18°C

Food Pairing Game, roasted duck, dark chocolate.

SEGUR ESTATES

SAGRADO VINHAS VELHAS

DOURO D.O.C. 2018
PREMIUM PORTUGUESE WINE

Sagrado Vinhas Velhas is a distinctive red from the Douro, crafted from old vines. It expresses the depth and character of this iconic region, combining elegance, fresh fruit, mineral complexity and finely integrated tannins.

PORTUGAL
WINE FROM

DOURO D.O.C.
REGION



GRAPE VARIETIES
Old Vines.



TASTING NOTES

COLOR Clean and intense red colour
AROMA Very elegant and fruity aroma with notes of red berries.
PALATE Fresh and smoothness. Good proportion with very delicate tannins.



TECHNICAL INFORMATION

Vintage	2018	Total SO2	37 mg/l
Alcohol	14,5% vol.	Total Sugars	0,6 g/l
Total Acidity	5,79 g/l	Content	750 ml
Volatile Acidity	0,84 g/l	Allergens	Contains sulfites
pH	3,76		



WINEMAKING

Grapes harvested and hand selected. Stepped on foot with the start of fermentation in granite presses. Controlled temperature fermentation, part in French oak barrel.

AGEING

18 months in new and used French oak barrels.



SERVING & PAIRING

Serving Temperature 16°C – 18°C
Food Pairing Intense cheeses, game, steak.

SEGUR ESTATES

SAGRADO VT

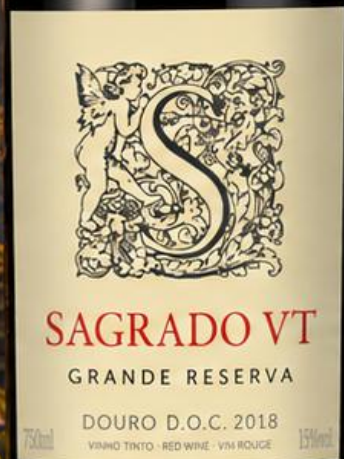
GRANDE RESERVA 2018

DOURO D.O.C.
PREMIUM PORTUGUESE WINE

Sagrado VT Grande Reserva is a flagship red from the Douro, crafted from a field blend of old vines and traditional varieties. It combines depth, elegance and complexity, reflecting the unique terroir of schist slopes and the rich winemaking heritage of this iconic region.

PORTUGAL
WINE FROM

DOURO D.O.C.
REGION



GRAPE VARIETIES

Field Blend, Touriga Nacional, Tinta Roriz & Tinto Cão.



TASTING NOTES

COLOR Clean and intense red colour.

AROMA Very elegant and fruity aroma with notes of red berries.

PALATE Fresh and smoothness. Good proportion with very delicate tannins.



TECHNICAL INFORMATION

Vintage	2018	Total SO2	76 mg/l
Alcohol	15,0% vol.	Total Sugars	0,8 g/l
Total Acidity	6,1 g/l	Content	750 ml
Volatile Acidity	0,7 g/l	Allergens	Contains sulfites
pH	3,57		



WINEMAKING

Grapes harvested and hand selected. Stepped on foot with the start of fermentation in granite presses. Controlled temperature fermentation, part in French oak.

AGEING

18 months in new and used French barrel oaks.



SERVING & PAIRING

Serving Temperature 16°C – 18°C

Food Pairing Intense cheeses, game, steak.

SEGUR ESTATES

SAGRADO

DOURO D.O.C. 2018

Premium Portuguese Red Wine
Douro DOC · Portugal

Sagrado Tinto 2018 is a refined Douro red crafted from old vines and traditional Douro varieties, showcasing the region's unique character. It combines concentration, balance and a velvety texture, with remarkable aromatic complexity and depth.



TECHNICAL INFORMATION

VINTAGE	2018
TYPE	Red Wine
REGION	Douro DOC · Portugal
ALCOHOL	14.0% ABV
BOTTLE SIZE	750 mL
GRAPE VARIETIES	Old Vines, Touriga Franca, Touriga Nacional, Tinta Roriz, Tinto Cão, Tinta Amarela
VINIFICATION	Grapes selected by hand and trodden in granite presses, fermentation at controlled temperature.
AGEING	9 months in French oak barrels
TOTAL ACIDITY	5.6 g/L
VOLATILE ACIDITY	0.6 g/L
pH	3.56
TOTAL SO ₂	72 mg/L
TOTAL SUGARS	0.88 g/L
ALLERGEN	Contains sulfites

TASTING NOTES

	APPEARANCE	Intense red colour.
	AROMA	Black fruits, rock rose, violet, with slight toasted and smoked notes.
	PALATE	Very velvety, with flavors in good proportion and concentration.

SERVING & FOOD PAIRING

	SERVING TEMPERATURE	16–18°C (61–64°F)
	FOOD PAIRING	Roasted turkey, lamb, duck casserole, roasted octopus.

SEGUR ESTATES

SCALAB GRANDE RESERVA

FIELD BLEND

VINHO REGIONAL TEJO
PORTUGAL

Scalab Grande Reserva is an expressive red from Tejo, crafted from a field blend of Caladoc, Touriga Nacional and Syrah. A wine of character and depth, it reflects the unique terroir of this historic region, combining ripe fruit, elegance and complexity with a lasting finish.



TEJO
REGION



ATLANTIC
INFLUENCE



HISTORIC
TERROIR



ESTATE
GROWN



GRAPE VARIETIES

Caladoc, Touriga Nacional
& Syrah.



TASTING NOTES

COLOR Intense red colour.

AROMA Pleasant and fragrant aroma of black fruits, raspberries, violet, and slight toasted and smoked notes.

PALATE Elegant and complex, with a lasting aftertaste.



SERVING & PAIRING

Serving Temperature 16°C – 18°C

Food Pairing Red meat or game, intense cheeses, vegetable kebab.



TECHNICAL INFORMATION

Vintage	2019	Total SO2	55 mg/l
Alcohol	13,5% vol.	Total Sugars	0,6 g/l
Total Acidity	4,26 g/l	Content	750 ml
Volatile Acidity	0,51 g/l	Allergens	Contains sulfites
pH	3,64		



VINIFICATION & AGEING

Field blend of the three varietals. 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: New French oak barrels for 16 months.

SEGUR ESTATES

SCALAB RESERVA

CABERNET SAUVIGNON

VINHO REGIONAL TEJO
PORTUGAL

Scalab Reserva Cabernet Sauvignon is an expressive red from Tejo, crafted from carefully selected grapes. It reveals the character and depth of this historic region, combining varietal definition, elegance and complexity, with a lasting and refined finish.



TEJO
REGION



ATLANTIC
INFLUENCE



HISTORIC
TERROIR



ESTATE
GROWN



GRAPE VARIETIES
Cabernet Sauvignon.



TASTING NOTES

COLOR Intense ruby.

AROMA Aroma of wild berries, with balsamic touches and hints of spice.

PALATE Vigorous, integrated tannins and a varietal character. Fresh and elegant finish.



SERVING & PAIRING

Serving Temperature 16°C – 18°C

Food Pairing Red meat or game, intense cheeses, vegetable kebab.



TECHNICAL INFORMATION

Vintage	2021	Total SO2	63 mg/l
Alcohol	13,0% vol.	Total Sugars	0,6 g/l
Total Acidity	5,31 g/l	Content	750 ml
Volatile Acidity	0,41 g/l	Allergens	Contains sulfites
pH	3,64		



VINIFICATION & AGEING

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: New French oak barrels for 12 months.

SEGUR ESTATES

SCALAB RESERVA

SAUVIGNON BLANC

VINHO REGIONAL TEJO
PORTUGAL

Scalab Reserva Sauvignon Blanc is an elegant and expressive white from Tejo, crafted from carefully selected grapes. It reflects the Atlantic-influenced terroir of this historic region, combining varietal character, freshness and complexity with a long and refined finish.



TEJO
REGION



ATLANTIC
INFLUENCE



HISTORIC
TERROIR



ESTATE
GROWN



GRAPE VARIETIES

Sauvignon Blanc.



TASTING NOTES

COLOR Straw yellow with green highlights.

AROMA Notes of tropical fruits, namely pineapple and passionfruit; and also a vegetal character with notes of asparagus.

PALATE Refreshing acidity, showing notes of tropical fruits. Full bodied in a very balanced set. Long and pleasant finish.



SERVING & PAIRING

Serving Temperature 10°C – 12°C

Food Pairing Fish, white meats and game.



TECHNICAL INFORMATION

Vintage	2023	Total SO2	77 mg/l
Alcohol	13,0% vol.	Total Sugars	0,7 g/l
Total Acidity	4,3 g/l	Content	750 ml
Volatile Acidity	0,47 g/l	Allergens	Contains sulfites
pH	3,43		



VINIFICATION & AGEING

Fermentation in stainless steel vats, at controlled temperature of 20–25°C.

Ageing: In stainless steel vats until bottling.

SEGUR ESTATES

SCALAB RESERVA

SYRAH

VINHO REGIONAL TEJO
PORTUGAL

Scalab Reserva Syrah is an expressive red from Tejo, crafted from carefully selected grapes. It reveals the character and depth of this historic region, combining ripe fruit, spice and elegant oak influence with a balanced structure and a long, refined finish.



TEJO
REGION



ATLANTIC
INFLUENCE



HISTORIC
TERROIR



ESTATE
GROWN



GRAPE VARIETIES

Syrah.



TASTING NOTES

COLOR Deep intensity and purple tones.

AROMA Aroma of black fruit, spices and light notes of oak barrels.

PALATE Fresh fruit with abundant tannins and a balanced acidity and body.



SERVING & PAIRING

Serving Temperature 16°C – 18°C

Food Pairing Red meat or game, intense cheeses, vegetable kebab.



TECHNICAL INFORMATION

Vintage	2020	Total SO2	150 mg/l
Alcohol	12,5% vol.	Total Sugars	0,6 g/l
Total Acidity	5,65 g/l	Content	750 ml
Volatile Acidity	0,78 g/l	Allergens	Contains sulfites
pH	3,63		



VINIFICATION & AGEING

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: New French oak barrels for 12 months.

SEGUR ESTATES

SCALAB RESERVA

S Y R A H

VINHO REGIONAL TEJO
PORTUGAL

Scalab Reserva Syrah Rosé is an elegant and expressive wine from Tejo, crafted from carefully selected grapes. It reveals a complex aromatic profile, vibrant freshness and a refined structure, combining fruit, minerality and subtle oak influence with a long, refreshing finish.



TEJO
REGION



ATLANTIC
INFLUENCE



HISTORIC
TERROIR



ESTATE
GROWN



GRAPE VARIETIES

Syrah.



TASTING NOTES

COLOR Light grapefruit bright color.

AROMA Intense, complex and mineral nose, with notes of white fruit (melon), yellow fruit (peaches and apricot) and orange blossom, well integrated with subtle notes of cinnamon and marzipan.

PALATE In the palate, shows citrus notes well harmonized with the notes of stone fruit. Excellent acidity, good body, structure and balance. Long and refreshing finish.



SERVING & PAIRING

Serving Temperature 10°C – 12°C

Food Pairing Seafood, grilled salmon, sushi, caesar salad, pasta or just by itself.



TECHNICAL INFORMATION

Vintage	2023	Total SO2	55 mg/l
Alcohol	12,0% vol.	Total Sugars	3,6 g/l
Total Acidity	6,04 g/l	Content	750 ml
Volatile Acidity	0,27 g/l	Allergens	Contains sulfites
pH	3,19		



VINIFICATION & AGEING

Vinification Bunches straight to the press, without destemming and without crushing, reducing contact with the grape skin as much as possible. After decanting, the must fermented at 13°C, having finished in 6 used French oak barrels.

Ageing 6 months in used 225 liter French oak barrels.

SÉGUR ESTATES

SCALAB RESERVA

VIOGNIER

VINHO REGIONAL TEJO
PORTUGAL

Scalab Reserva Viognier is an elegant and expressive white from Tejo, crafted from carefully selected Viognier grapes. It reveals a complex aromatic profile, combining stone fruit character with subtle oak influence, excellent structure and a long, refined finish.



TEJO
REGION



ATLANTIC
INFLUENCE



HISTORIC
TERROIR



ESTATE
GROWN



GRAPE VARIETIES

Viognier.



TASTING NOTES

COLOR Straw yellow presenting its ageing in oak.

AROMA Opulent, combining notes of stone fruit, such as the apricot, with oaky notes. Very complex.

PALATE Consistent with the nose, finding notes of the same stone fruits. Full bodied, well balanced acidity and a lingering finish.



SERVING & PAIRING

Serving Temperature 10°C – 12°C

Food Pairing Fish, white meats and game.



TECHNICAL INFORMATION

Vintage	2022	Total SO2	97 mg/l
Alcohol	13,0% vol.	Total Sugars	1,4 g/l
Total Acidity	5,44 g/l	Content	750 ml
Volatile Acidity	0,30 g/l	Allergens	Contains sulfites
pH	3,32		



VINIFICATION & AGEING

Vinification Fermentation in stainless steel vats, at controlled temperature of 20-25°C.

Ageing Ageing in French oak of 2nd and 3rd use of 225L for 4 months.

SÉGUR ESTATES XISTUS

BRANCO | WHITE WINE

750 mL — Vinho PT / Portugal • 5 L — Blend of wines produced in Portugal and Spain

Xistus Branco is a fresh, approachable white wine designed for versatility and easy appeal. Its fruit-driven profile and balanced acidity make it well suited for everyday retail, hospitality and by-the-glass programs.



750 mL Bottle

- Non-Vintage
- White
- 12.0% ABV
- Traditional grape varieties of the region
- Pale gold
- Floral and tropical fruit notes with citrus nuances.
- Young, fresh with medium body. Well balanced.
- Serving temperature: 10–12°C
- Food pairing: sea-food, fish, white meat or by itself.
- Vinification: fermentation off skins in stainless steel vats, of the clear juice, at controlled temperature of 16–18°C.
- Ageing: in stainless steel vats until bottling.
- Contains sulfites.

5 L Bag-in-Box

- Non-Vintage
- White
- 12.0% ABV
- Blend of wines produced in Portugal and Spain.
- Traditional grape varieties of the region
- Light straw colour
- Fruit nose true to the grape varieties used.
- Young with soft acidity, medium bodied and well balanced.
- Serving temperature: 10–12°C
- Food pairing: seafood, fish, white meat or by itself.
- Vinification: fermentation off skins in stainless steel vats, of the clear juice, at controlled temperature of 16–18°C.
- Ageing: in stainless steel vats until bottling.
- Contains sulfites.

Trade Advantages

- Two convenient formats for retail and on-premise use
- Fresh, easy-drinking white wine profile
- Suitable for by-the-glass and casual dining programs
- Clean presentation for broad consumer appeal

SÉGUR ESTATES XISTUS

VINHO TINTO | RED WINE

750 mL — Vinho PT / Portugal • 5 L — Blend of wines produced in Portugal and Spain

Xistus Tinto is a smooth, approachable red wine created for broad market appeal. Its fruit-forward style, balanced structure and easy versatility make it suitable for retail, hospitality and by-the-glass programs.



Traditional grape varieties of the region



Serving temperature
16–18°C / 61–64°F



Food pairing
Cheeses, appetizers,
grilled meats, or by itself



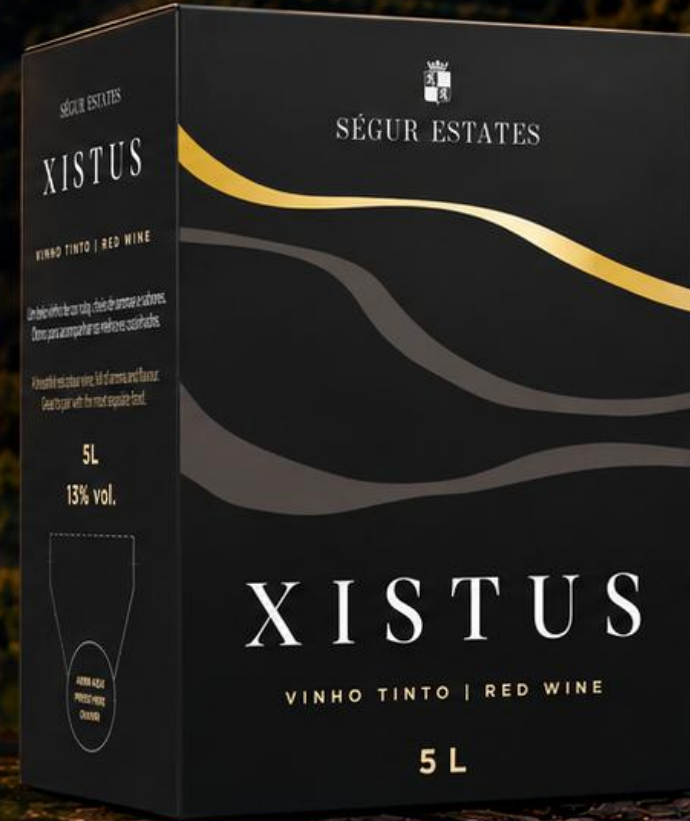
Contains sulfites

750 mL Bottle

Vintage	Non-Vintage
Type:	Red
Alcohol	13.0% ABV
Grape varieties:	Traditional grape varieties of the region
Colour	Grenade
Aroma:	Notes of red fruit and spices that bring freshness to the whole.
Palate:	Medium bodied, balanced, fresh with a pleasant finish.
Serving temperature	16–18°C
Food pairing	Cheeses, appetizers, grilled meats or by itself.

5 L Bag-in-Box

Vintage:	Non-Vintage
Type:	Red
Alcohol	13.0% ABV
Denomination:	Blend of wines produced in Portugal and Spain
Grape varieties:	Traditional grape varieties of the region
Colour	Garnet red colour
Aroma	Fruit and freshness in the nose
Palate:	Medium body and well balanced
Serving temperature	16–18°C
Food pairing	Cheeses, appetizers, grilled meats or by itself.



Trade Advantages



Two convenient formats
for retail and on-premise use



Approachable, fruit-forward
red wine profile



Suitable for by-the-glass
and casual dining programs



Clean presentation for
broad consumer appeal

SÉGUR ESTATES



U.S. TRADE & DISTRIBUTION

PORTUGAL → UNITED STATES

SÉGUR ESTATES

Portuguese wine portfolio represented in the U.S. market through Eagle X Trading LLC.

EAGLE X TRADING LLC

U.S. Importer of Record ·
Trade & Distribution Partner



Import
Coordination



FDA
Compliance



Distributor
Negotiations

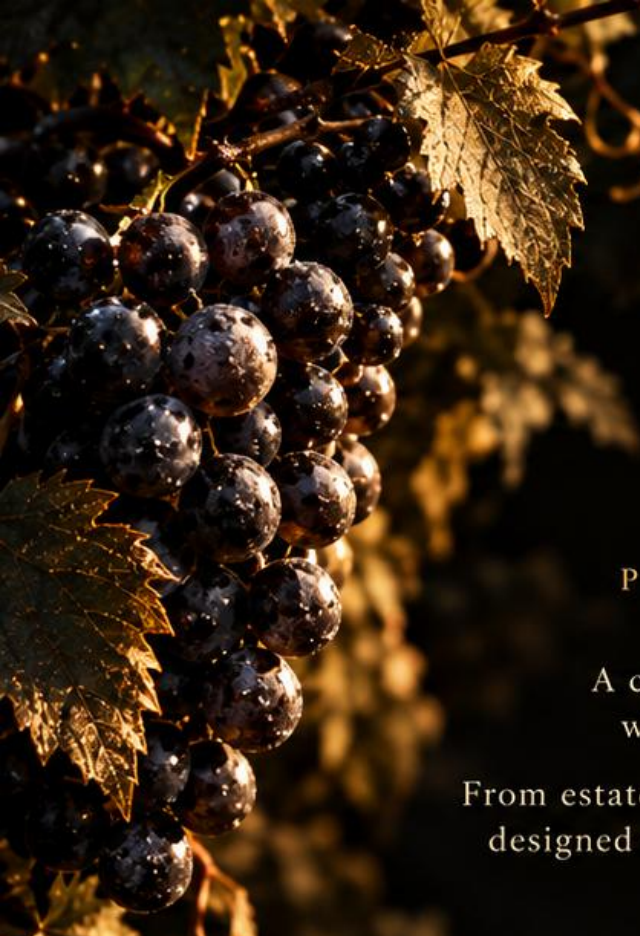


DDP
Delivery

A portfolio structured for qualified U.S. trade partners seeking authenticity, scale and commercial readiness.

UNITED STATES

PORTUGAL



SÉGUR ESTATES



PORTFOLIO CONCLUSION

PORTUGUESE HERITAGE. INTERNATIONAL OPPORTUNITY.

A curated collection from Alentejo, Douro and Tejo, presented for the U.S. market with wines that combine authenticity, regional identity and commercial appeal.

From estate selections to reserve expressions, the Ségur Estates portfolio offers a structured range designed for distributors, importers and hospitality buyers seeking premium Portuguese wines with strong market potential.



CURATED
PORTUGUESE PORTFOLIO



ESTATE & FAMILY
SELECTIONS



TRADE SAMPLES
AVAILABLE



U.S. MARKET
REPRESENTATION BY
EAGLE X TRADING LLC

PRESENTED FOR QUALIFIED U.S. TRADE REVIEW



EAGLE X
TRADING LLC

U.S. Import & Trade Partner

Coordinating U.S. import requirements, FDA-related compliance,
distributor negotiations, and DDP delivery for qualified U.S. buyers.

George Freitas

sales@eaglextrade.com

M. +1 949-627-1695