



SÉGUR ESTATES

SAGRADO COLLECTIONS 20 YEARS TAWNY

Summary

Colour	Tawny
Denomination Automatic	Porto DOC
Content	750ml
Vintage	NV
Alcohol	19,5%
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca & Tinto Cão

Tasting Notes

Tone	Ambar with ruby tones
Bouquet	Excellent aroma of dried fruits, tobacco and spices (cinnamon)
Palate	Very smooth and velvety in the mouth. Full-bodied, showing a great aromatic persistence and a complex and rich finish with a light and fresh texture.
Serving Temperature	12°C-14°C
Food Pairing	It's the perfect finish to any meal although it pairs very well with egg based and caramelized desserts as well with dried fruits

Analytical Information

Total Alcohol	27,0
Total Acidity	4,84
Volatile Acidity	0,6
pH	3,6
Total SO2	80
Total Sugars	113
Allergens	Contains sulfites

Vinification

Vinification	The vinification takes place in stainless steel vats with 1 day of pre-fermentation and maceration and 2 days of fermentation.
Ageing	The Sagrado Port Collections 20 Years Old is a selection of old wines aged in oak casks whose final blend has an average age of 20 years.

Logistics Information

Packaging	Porto Tradicional Vintage
Closure	Rolha Natural
Unit EAN	560 037825 512 2
Unit gross weight	1,35
Units per case	6
Case ITF	15600378255129
Net case weight (kg)	4,5
Gross case weight (kg)	8,1
Case Dimensions	30,5x24x16
Unit position in case	Vertical
Cases per pallet	105
Net pallet weight	472,5
Gross pallet weight	870,5
Pallet dimensions	155*120*80

