

## QUINTA DO SAGRADO VINTAGE 2019

	Summary
Colour	Vintage
Denomination Automatic	Porto DOC
Content	750ml
Vintage Alcohol	2019 21%
Grape Varieties	Touriga Nacional, Touriga Franca, Tinto Cão & Sousão
Tasting Notes	
Tone	Concentrated opaque violet color
Bouquet	Fresh and intense aroma of black fruit (blackberries) with a slight floral scent of Touriga Nacional
Palate	Robust, elegant and structured
Serving Temperature	12°C-15°C
Food Pairing	It can be enjoyed by itself, or with dried fruits, cheeses (stilton, roquefort) and desserts based on chocolate and/or red fruits.
Analitical Information	
Total Alcohol	24,0
Total Acidity Volatile Acidity	4,22 0,29
pH	3,92
Total SO2	78
Total Sugars	89
Allergens	Contains sulfites
	Vinification
	Harvest conditions in 2019 were ideal, with moderate
	temperatures and generally warm weather. Some rain
Vinification	between September and October and also duo to low
	disease pressure during the growing season, resulted in healthy grapes.
	Choosing the right moment, we enjoyed the perfect
Ageing	Bottled in January 2019
Logistics Information	
Packaging	Porto Tradicional Vintage
Closure	Rolha Natural
Unit EAN Unit gross weight	5 600 378 255 221 1,35
Units per case	6
Case ITF	15600378255228
Net case weight (kg)	4,5
Gross case weight (kg) Case Dimensions	8,1 30,5x24x16
Unit position in case	Vertical
Cases per pallet	105
Net pallet weight	472,5 870 5
Gross pallet weigh Pallet dimensions	870,5 15 <del>5</del> *120*80

