



SÉGUR ESTATES

QUINTA DO SAGRADO LBV

Summary

Colour	Late Bottle Vintage
Denomination Automatic	Porto DOC
Content	750ml
Vintage	2015
Alcohol	20,5%
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinto Cão, Souzão

Tasting Notes

Tone	Ruby-garnet color
Bouquet	Aromas of black fruit with caramelized notes of oak aging.
Palate	In the mouth it has a firm, full-bodied and long structure.
Serving Temperature	12°C-15°C
Food Pairing	Perfect end to any meal, it pairs well with carob pie, cheeses (gorgonzola, olive oil, roquefort, terrincho ...) or simply as a digestive.

Analytical Information

Total Alcohol	19,8
Total Acidity	3,93
Volatile Acidity	0,35
pH	3,9
Total SO2	36
Total Sugars	92
Allergens	Contains sulfites

Vinification

Vinification	Grapes harvested and hand selected. Foot shredded with the start of fermentation in granite presses. 1 day of pre-fermentation and maceration and 3 to 4 days of fermentation.
Ageing	Aged in wooden casks for 4 years before bottling. Bottled in November 2019.

Logistics Information

Packaging	Porto Tradicional Vintage
Closure	Rolha Natural
Unit EAN	560 037825 518 4
Unit gross weight	1,35
Units per case	6
Case ITF	15600378255181
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

