



SÉGUR ESTATES

QUINTA DO SAGRADO VINTAGE 2017

Summary

Colour	Vintage
Denomination Automatic	Porto DOC
Content	750ml
Vintage	2017
Alcohol	20%
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.

Analytical Information

Total Alcohol	19,19
Total Acidity	4,22
Volatile Acidity	0,29
pH	3,92
Total SO ₂	78
Total Sugars	89
Allergens	Contains sulfites

Vinification

Vinification	In an exceptional year, as was 2017, Quinta do Sagrado presents its Vintage 2017, produced from a large number of varieties of the property with grapes trodden on foot in granite mills.
Ageing	Bottled in January 2019

Logistics Information

Packaging	Porto Tradicional Vintage
Closure	Rolha Natural
Unit EAN	5 600 378 255 085
Unit gross weight	1,35
Units per case	6
Case ITF	15 600 378 255 082
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

