



SÉGUR ESTATES

QUINTA DO SAGRADO OLD TAWNY 10 YEARS

Summary

Colour	Tawny
Denomination Automatic	Porto DOC
Content	750ml
Vintage	NV
Alcohol	20%
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca & Tinto Cão

Tasting Notes

Tone	Transparent mahogany color.
Bouquet	Complex and intense bouquet, with notes of dried fruits, such as raisins, figs, nuts and ripe fruits in syrup, great aromatic persistence.
Palate	In the mouth it presents a silky texture, very balanced. Fresh and long aftertaste.
Serving Temperature	12°C-14°C
Food Pairing	Slightly fresh is the perfect accompaniment to savory starters and cheeses. Pairs very well with desserts based on dried fruits, chocolate or eggs.

Analytical Information

Total Alcohol	20,40
Total Acidity	4,47
Volatile Acidity	0,39
pH	3,47
Total SO2	58
Total Sugars	115
Allergens	Contains sulfites

Vinification

Vinification	Of superior quality, Quinta do Sagrado Old Tawny 10 years is the result of the vinification process that takes place in stainless steel vats with 1 day of pre-fermentation and maceration and 2 days of fermentation.
Ageing	The Quinta do Sagrado Old Tawny 10 years had a selector old wines aged in oak casks whose final blend has an average age of 10 years.

Logistics Information

Packaging	Porto Tradicional Vintage
Closure	Bartop natural cork
Unit EAN	5 600 378 251 247
Unit gross weight	1,35
Units per case	6
Case ITF	15600378255044
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 weigh	870,5
Pallet dimensions	155*120*80

