



SÉGUR ESTATES

QUINTA DO SAGRADO LBV 2017

Summary

Colour	Late Bottle Vintage
Denomination Automatic	Porto DOC
Content	750ml
Vintage	2017
Alcohol	19,5%
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinto Cão, Souzão

Tasting Notes

Tone	Ruby-garnet color
Bouquet	Honeysuckle fragrance, accompanied by mint notes.
Palate	In the mouth, with sumptuous flavors of ripe black fruit and hints of kirsch. The fine-grained tannins lend balance and structure to the wine, while the acidity enhances its freshness.
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	25,0
Total Acidity	3,93
Volatile Acidity	0,35
pH	3,9
Total SO2	36
Total Sugars	92
Allergens	Contains sulfites

Vinification

Vinification	2017 was a very hot and dry year, with historically low levels of precipitation. Originating one of the earliest harvests in the Douro Region. However, the high temperatures during the day and cool at night allowed for a uniform and gradual maturation, making 2017 one of the most impressive years in history. Quinta do Sagrado LBV 2017 is the result of grapes harvested and selected by hand, trodden by foot with the beginning of fermentation in granite vats, with 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 2017.

Logistics Information

Packaging	Porto Tradicional Vintage
Closure	Rolha Natural
Unit EAN	5 600 378 255 184
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

