



SÉGUR ESTATES

SAGRADO COLLECTIONS FINE RUBY

Summary

Colour	Ruby
Denomination	Porto DOC
Content	750ml
Vintage	NV
Alcohol	19,5%
Grape Varieties	Touriga Nacional, Tinta Roriz, Tinta Barroca, Touriga Franca, & Tinto Cão

Tasting Notes

Tone	Lively ruby colour
Bouquet	With aromas of red fruits and spicy notes.
Palate	The palate is well balanced, with light tannins, red fruits, vanilla and smoke. With a very nice acidity the body is integrated and very well balanced.
Serving Temperature	10°C-12°C
Food Pairing	Excellent accompaniment for simple and classic desserts, cheese (gorgonzola, azeitão, roquefort...), but it also can be enjoyed on its own, slightly chilled, as an aperitif.

Analytical Information

Total Alcohol	19,2
Total Acidity	4,2
Volatile Acidity	0,3
pH	3,61
Total SO2	134
Total Sugars	258,00
Baumé Scale	3,10
Calories (kcal/100ml)	149,00
Allergens	Contains sulfites.

Vinification

Vinification	Vinification takes place in stainless steel containers with 1 day of pre-fermentation and maceration and 2 days of fermentation.
Ageing	The Sagrado Port Collections Ruby is a perfect blend of new ruby Port wines, and has been aged for 3 years in a combination of large wooden vats, oak barrels, and stainless steel in order to preserve the youth and fruitiness of this Port.



ENCOSTAS DE
ESTREMOZ

QUINTA DO
SAGRADO



SÉGUR ESTATES
REDONDO WINERY