



SÉGUR ESTATES

SAGRADO COLLECTIONS FINE TAWNY

Summary

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

Tasting Notes

Tone	Beautiful tawny color.
Bouquet	The aroma combines ripe fruit, dried fruits and cinnamon.
Palate	Very fresh and young, it is very smooth and velvety in the mouth, slightly toasted.
Serving Temperature	10°C-12°C
Food Pairing	Rich smoked cuts, less-sweet desserts like ice cream and crème brûlée, and fresh ricotta a dash of honey and dark-chocolate is also an amazing pairing. It can also be enjoyed on

Analitical Information

Total Alcohol	25,0
Total Acidity	3,9
Volatile Acidity	0,3
pH	3,58
Total SO2	78
Total Sugars	97
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	Sagrado Port Collections Tawny consists of a perfect blend of new tawny port wines matured in oak casks.

Logistics Information

Packaging	Porto Tradicional Vintage
Closure	Rolha Natural
Unit EAN	-
Unit gross weight	1,35
Units per case	6
Case ITF	0
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

