



# SÉGUR ESTATES

## SAGRADO COLLECTIONS PINK

### Summary

<b>Colour</b>	Pink Port
<b>Denomination</b>	Porto DOC
<b>Content</b>	500ml
<b>Vintage</b>	NV
<b>Alcohol</b>	19,5%
<b>Grape Varieties</b>	Touriga Nacional, Touriga Franca & Tinta Barroca

### Tasting Notes

<b>Tone</b>	Very beautiful pink color.
<b>Bouquet</b>	Subtle floral aromas combined with fresh notes of red fruits.
<b>Palate</b>	Very pleasant on the palate with a light a fresh texture.
<b>Serving Temperature</b>	10°C-12°C
<b>Food Pairing</b>	Ready to drink. Can be enjoyed just chill or pour over ice to enjoy the summer fruit flavours. It will pair very well with: Shrimp or Lobster skewered with Pineapple, Seafood Canapé with Mango Chutney, a Crab Brandade and Hard Strawberry Cake with Ice Cream, or serve it with berry desserts.

### Analytical Information

<b>Total Alcohol</b>	19,54
<b>Total Acidity</b>	3,8
<b>Volatile Acidity</b>	0,22
<b>pH</b>	3,66
<b>Total SO2</b>	77
<b>Total Sugars</b>	106,00
<b>Baumé Scale</b>	3,40
<b>Calories (kcal/100ml)</b>	154,00
<b>Allergens</b>	Contains sulfites.

### Vinification

<b>Vinification</b>	This Port is a new and young type that flourished during a light maceration of the typical red grapes from the Douro Valley. The young blend spent the first 24 h in a cold chamber. After this period, the blend start a long and low temperature fermentation process. This innovative technique, highlights the fine aromas and flavor of fresh red fruits as well a good looking pink color.
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<b>Ageing</b>	In stainless steel vats until bottling
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ENCOSTAS DE  
ESTREMOZ

 QUINTA DO  
SAGRADO

  
SÉGUR ESTATES  
REDONDO WINERY