



SÉGUR ESTATES

QUINTA DO SAGRADO OLD TAWNY 20 ANOS

Summary

Colour	Tawny
Denomination Automatic	Porto DOC
Content	750ml
Vintage	NV
Alcohol	20,1%
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca & Tinto Cão

Tasting Notes

Tone	Amber color
Bouquet	Excellent aroma of nuts, tobacco and spices (cinnamon).
Palate	Very smooth and velvety on the palate. Full-bodied, revealing great aromatic persistence and a complex, rich finish with a light, fresh texture.
Serving Temperature	12°C-14°C
Food Pairing	The perfect end to any meal, it goes very well with nuts, convent sweets, cheeses (for example queijo da serra with jams) or simply as a digestif.

Analytical Information

Total Alcohol	27,0
Total Acidity	5,2
Volatile Acidity	0,6
pH	3,58
Total SO2	9
Total Sugars	108
Allergens	Contains sulfites

Vinification

Vinification	Of superior quality, Quinta do Sagrado 20 years Tawny is the result of a vinification process that takes place in stainless steel vats.
Ageing	Quinta do Sagrado Tawny 20 Years Old is a selection of several batches of our best wines aged in oak barrels in warehouses in the Douro, the final batch of which has an average age of 20 years.

Logistics Information

Packaging	Porto Tradicional Vintage
Closure	Rolha Natural
Unit EAN	5 600 378 252 121
Unit gross weight	1,35
Units per case	6
Case ITF	15600378255044
Net case weight (kg)	0
Gross case weight (kg)	4,5
Case Dimensions	8,1 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

