



SÉGUR ESTATES

SAGRADO COLLECTIONS RESERVA 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	Complex and intense bouquet, with notes of figs, nuts and ripe fruits in syrup.
Palate	In the mouth, it has great concentration and freshness. Very velvety with some toasted notes.
Serving Temperature	12°C-14°C
Food Pairing	Slightly fresh is the perfect accompaniment to savory starters and cheeses. Pairs very well with desserts based on dried fruits, chocolate or eggs.

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	560 037825 523 8
Unit gross weight	1,35
Units per case	6
Case ITF	15600378255235
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

