



SÉGUR ESTATES

QUINTA DO SAGRADO RUBY RESERVA

Summary

Colour	Ruby
Denomination Automatic	Porto DOC
Content	750ml
Vintage	NV
Alcohol	20,0%
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Amarela, Tinto Cão.

Tasting Notes

Tone	Opaque ruby color.
Bouquet	Ripe red fruits and notes of chocolate and spices.
Palate	Very balanced, intense and with well integrated tannins, something mineral and with notes of cherries, raspberry and spices. Very nice finish.
Serving Temperature	12°C-15°C
Food Pairing	Excellent as an aperitif, it pairs very well with chocolate-based desserts, accompanied with wild berries, chocolate (over 55% cocoa), and cheeses

Analitical Information

Total Alcohol	19,9
Total Acidity	3,8
Volatile Acidity	0,2
pH	3,78
Total SO2	139
Total Sugars	109
Allergens	Contains sulfites

Vinification

Vinification	The winemaking process takes place in granite presses where the grape is trodden on foot, with 1 day of pre-fermentation and maceration and 3 to 4 days of fermentation.
Ageing	The Sagrado Ruby Reserva is a perfect combination of port wines matured in oak barrels, maintaining the young and fruity character of port wine.

Logistics Information

Packaging	Porto Tradicional Vintage
Closure	Rolha Natural
Unit EAN	560 037825 521 4
Unit gross weight	1,35
Units per case	6
Case ITF	15600378255211
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

