



SÉGUR ESTATES

SAGRADO VT GRANDE RESERVA

Summary

Colour	Red
Denomination Automatic	Douro DOC
Content	750ml
Vintage	2018
Alcohol	15,0%
Grape Varieties	Field Blend, Touriga Nacional, Tinta Roriz & Tinto Cão

Tasting Notes

Tone	Clean and intense red colour
Bouquet	Very elegant and fruity aroma with notes of red berries
Palate	Fresh and smoothness. Good proportion with very delicate tannins
Serving Temperature	16°C-18°C
Food Pairing	Intense cheeses, game, steak

Analytical Information

Total Alcohol	15,0
Total Acidity	6,1
Volatile Acidity	0,7
pH	3,57
Total SO ₂	76
Total Sugars	0,8
Allergens	Contains sulfites

Vinification

Vinification	Grapes harvested and hand selected. Stepped on foot with the start of fermentation in granite presses. Controlled temperature fermentation, part in French oak barrel
Ageing	18 months in new and used French barrel oaks

Logistics Information

Packaging	Garrafa Bordalesa Autor H
Closure	Rolha natural microaglomerada
Unit EAN	5 600 378 250 523
Unit gross weight	1,4
Units per case	6
Case ITF	15600378250520
Net case weight (kg)	4,5
Gross case weight (kg)	8,4
Case Dimensions	17*31*25
Unit position in case	Horizontal
Cases per pallet	88
Net pallet weight	396
Gross pallet weight	759,2
Pallet dimensions	155*120*80

