



SÉGUR ESTATES

SAGRADO COLLECTIONS 10 YEARS TAWNY

Summary

Colour	Tawny
Denomination	Porto DOC
Content	750ml
Vintage	NV
Alcohol	19,5%
Grape Varieties	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca & Tinto Cão

Tasting Notes

Tone	Transparent mahogany color.
Bouquet	Complex and intense bouquet, with notes of dried fruits, such as raisins, figs, nuts and ripe fruits in syrup, great aromatic persistence.
Palate	In the mouth it presents a silky texture, very balanced. Fresh and long aftertaste.
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	20,4
Total Acidity	4,47
Volatile Acidity	0,39
pH	3,47
Total SO2	58
Total Sugars	115,00
Baumé Scale	3,80
Calories (kcal/100ml)	163,00
Allergens	Contains sulfites

Vinification

Vinification	The vinification takes place in stainless steel vats with 1 day of pre-fermentation and maceration and 2 days of fermentation.
Ageing	The Sagrado Port Collections 10 Years Old is a selection of old wines aged in oak casks whose final blend has an average age of 10 years.



ENCOSTAS DE
ESTREMOZ

QUINTA DO
SAGRADO



SÉGUR ESTATES
REDONDO WINERY