



QUINTA DE MARROCOS

BRAND QUINTA DE MARROCOS
10 YEARS OLD TAWNY

REGION Douro

COUNTRY Portugal

CLIME Mediterranean

TYPE Port Wine

GRAPE VARIETIES 20% Tinta Barroca 10% Tinta Roriz
30% Touriga Franca 40% Tinta Amarela

WINEMAKER Rita Sequeira

VINIFICATION Foot-trodden in granite vats

TECHNICAL DETAILS Alcohol: 19,24 % vol.
Sugar: 104,1 g/dm³
Total Acidity: 4,24 g/dm³
pH: 3,57

BOTTLE 750 ml

TASTING NOTES This port boasts a sumptuous and complex range of flavours that combines wild flowers with chocolate, nuts and honey. It represents a form of art that is savoured by allowing the senses to be aroused in self-indulgence.

STORING Is ready for drinking. The bottle should be protected from light and humidity, at a constant temperature (16°C to 18°C).

SERVING SUGGESTIONS Excellent with foie-gras or intense cheese pies, salty vol-au-vents or creamy sea-food. At the end of a meal, it is an ideal wine to match desserts such as dry fruit tarts, crème caramel and cured. Serve slightly chilled.

