



QUINTA DE MARROCOS

BRAND

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WHITE MEDIUM-DRY

REGION

Douro

COUNTRY

Portugal

CLIME

Mediterranean

TYPE

Port Wine

GRAPE VARIETIES

40% Malvasia Rei 30% Gouveio
30% Fernão Pires

WINEMAKER

Rita Sequeira

VINIFICATION

Foot-trodden in granite vats

TECHNICAL DETAILS

Alcohol: 19,67 % vol.
Sugar: 78,1 g/dm³
Total Acidity: 4,11 g/dm³
pH: 3,37

BOTTLE

750 ml

TASTING NOTES

This is a Port with brilliant orange tinge and fruity aroma resembling dry fruits and resins with traces of the oak in which it is aged. In the mouth, it feels slightly dry with a touch of liquor, ample, smooth and balanced.

STORING

Is ready for drinking and will not improve if kept for a long time. The bottle should be protected from light and humidity, at a constant temperature (16°C to 18°C).

SERVING SUGGESTIONS

It is an excellent aperitif best served at 12 °C. Ideal to be served on its own or with toasted almonds.

