



QUINTA DE MARROCOS

BRAND

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LÁGRIMA

REGION

Douro

COUNTRY

Portugal

CLIME

Mediterranean

TYPE

Port Wine

GRAPE VARIETIES

20% Malvasia Fina 20% Gouveio
60% Fernão Pires

WINEMAKER

Rita Sequeira

VINIFICATION

Foot-trodden in granite vats

TECHNICAL DETAILS

Alcohol: 19,60 % vol.
Sugar: 132,6 g/dm³
Total Acidity: 2,74 g/dm³
pH: 3,56

BOTTLE

750 ml

TASTING NOTES

A golden colour port where drops (tears) of alcohol can be seen running down the inside of the glass from which it has been drunk. Its honey and dried fruit aroma is quite impressive and precise in the mouth with a very soft and full bodied finish.

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

Excellent accompaniment to nuts cake, orange pudding, cheese and dry fruit. Try it at 12 °C..

