



QUINTA DE MARROCOS

BRAND QUINTA DE MARROCOS
TAWNY 30 ANOS

REGION Douro

COUNTRY Portugal

CLIME Mediterranean

TYPE Port Wine

GRAPE VARIETIES 50% Tinta Amarela
20% Sousão
10% Touriga Nacional
10% Touriga Franca
10% Tinta Roriz

WINEMAKER Rita Sequeira

VINIFICATION Foot-trodden in
granite vats.

TECHNICAL DETAILS Alcohol: 19,75 % vol.
Sugar: 136 g/dm³
Total Acidity: 5,72 g/dm³
pH: 3,48

BOTTLE 500 ml

TASTING NOTES This extraordinary Port wine is a blend of our Oldest Ports. Aged in the renowned French oak cask #8, it is tawny, with an elegant aroma of halzenut and walnut with notes of vanilla. The mouthfeel is complex and warm, with notes of apricot and caramel. It has a long finish with a touch of honey.

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 It is the ideal companion to sweets, cured cheeses and coffee. When slightly chilled, it makes an excellent aperitif, better still if served with Foi Gras. For those who partake of a cigar, the experience is singular.

