



QUINTA DE MARROCOS

BRAND

QUINTA DE MARROCOS
20 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 % vol.
Sugar: 114 g/dm³
Total Acidity: 4,67 g/dm³
pH: 3,71

BOTTLE

750 ml

TASTING NOTES

For years this Port has slept in oak casks in the cellars of Quinta de Marrocos. It has a light elegant nature, rich in dried fruit and nutty aromas, silky as toffee in the mouth, with a honey after taste.

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

To fully enjoy all its pleasure we suggest that you cool them slightly before serving. It goes very well with soft goat cheeses.

