



QUINTA DE MARROCOS

BRAND	QUINTA DE MARROCOS 10 YEARS OLD TAWNY
REGION	Douro
COUNTRY	Portugal
CLIMATE	Mediterranic
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/dm ³ Total Acidity: 4,24 g/dm ³ PH: 3,57
BOTTLE	750ml
TASTING NOTES	This port boasts a sumptuous and complex range of flavours that combines wild flowers, chocolate, nuts and honey. Perfected by the Correia de Sequeira family at splendid Quinta de Marrocos this is na art form. To be savoured by letting 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.

