



EST 1932

QUINTA DE
MARROCOS

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| BRAND | QMARROCOS RESERVE RED 2013 |
| REGION | Douro |
| COUNTRY | Portugal |
| CLIMATE | Mediterranic |
| TYPE | Douro Wine |
| GRAPE VARIETIES | 20% Tinto Cão 20% Tinta Roriz 30% Tinta Amarela 30% Touriga Nacional |
| WINEMAKER | Rita Sequeira |
| VINIFICATION | Soft vinification at lower temperatures. Stage of 6 months in french and american oak. |
| TECHNICAL DETAILS | Alcohol: 13,08% vol. Sugar: 3,9 g/dm ³ Total Acidity: 4,8 g/dm ³ PH: 3,57 |
| BOTTLE | 750ml |
| TASTING NOTES | The Douro runs elegantly in this red wine made from noble grape varieties Touriga Nacional, Tinta Amarela, Tinto Cao and Tinta Roriz. A complex wine which challenges you to travel through the aromas of plum, cinnamon and ripe fruit, up to smoked notes. With good aging potential. |
| STORING | Ready for drinking or store. The bottle should be protected from light and humidity, at a constant temperature (16-18°C). |
| SERVING SUGGESTIONS | The perfect match for Mediterranean cuisine. Decant and enjoy it at 15°C. |

