



QUINTA DE MARROCOS

BRAND	QUINTA DE MARROCOS 20 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: 20% vol. Sugar: 92 g/dm ³ Total Acidity: 3,90 g/dm ³ PH: 3,54
BOTTLE	750ml
TASTING NOTES	This Port is the pick of our aged tawnies, light and elegant with flavours of nuts, dried fruits and honey. It represents a form of superior quality. Bottled unfined and unfiltered.
STORING	To fully enjoy all its pleasure we suggest that you cool them slightly before serving. It goes very well with soft goat cheeses.
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.



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