



QUINTA DE MARROCOS

DOURO RUNS IN THE FAMILY

BRAND	QUINTA DE MARROCOS + 40 YEARS
REGION	Douro
COUNTRY	Portugal
CLIMATE	Mediterranic
TYPE	Port Wine
GRAPE VARIETIES	Tinta Amarela; Touriga Franca; Tinta Barroca; Tinta Roriz
WINEMAKER	Rita Sequeira
VINIFICATION	Foot-trodden in granite vats.
TECHNICAL DETAILS	Alcohol: 20,02% vol. Sugar: 129 g/dm ³ Total Acidity: 6,99 g/dm ³ PH: 3,28
BOTTLE	500ml
TASTING NOTES	This special edition Port wine is a blend of the oldest and rarest batches from Quinta de Marrocos, which until today few have tasted. With intense golden colour, incredibly concentrated by decades of aging in casks, this is a classic Port Wine. With complex aromas, reminiscent of walnut and chocolate, and a multitude of flavours, with notes of plums, honey, toasted caramel.
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 exelent apeterizer, better still if served with Foie Gras. For those o partake of a cigar, the experience is singular.

