



QUINTA DE MARROCOS

MARK	QUINTA DE MARROCOS TAWNY 10 ANOS
REGION	Douro
COUNTRY	Portugal
CLIME	Mediterrânico
TYPE	Vinho do Porto
VARIETIES	20% Tinta Barroca 10% Tinta Roriz 30% Touriga Franca 40% Tinta Amarela
ENOLOGIST	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	750 ml
WINE TASTING	This port boasts a sumptuous and complex range of flavours that combines wild flowers with chocolate, nuts and honey. It represents a form of art that is savoured by allowing 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).
AWARDS	Silver Medal, "VINI DI MONTAGNA, 2008" Bronze Medal "Monde Selection, 2007".
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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