



# QUINTA DE MARROCOS

<b>MARK</b>	QUINTA DE MARROCOS COLHEITA 2000
<b>REGION</b>	Douro
<b>COUNTRY</b>	Portugal
<b>CLIME</b>	Mediterrânico
<b>TYPE</b>	Vinho do Porto
<b>VARIETIES</b>	50% Touriga Nacional 20% Sousão 15% Tinta Amarela 15% Tinta Barroca
<b>ENOLOGIST</b>	Rita Sequeira
<b>VINIFICATION</b>	Foot-trodden in granite vats
<b>TECHNICAL DETAILS</b>	Alcohol: 20,8 % vol. Sugar: 105,4 g/dm <sup>3</sup> Total Acidity: 4,13 g/dm <sup>3</sup> pH: 3,6
<b>BOTTLE</b>	750 ml
<b>WINE TASTING</b>	This Colheita is sweet and has an overpowering variety of tastes and flavours, which makes it unique and appetising. Is extremely delicate and has a great deal of finesse. Having spent so much time in cask it has an incomparable oxidized bouquet.
<b>STORING</b>	Is ready for drinking or store. The bottle should be protected from light and humidity, at a constant temperature (16°C to 18°C).
<b>AWARDS</b>	Gold Medal, "Monde Selection Concours, 2009"
<b>SERVING SUGGESTIONS</b>	Ideal to be served on its own or with cheese, chocolate cake, coffee pudding. Decant and enjoy at 17°C.



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