



# QUINTA DE MARROCOS

<b>MARK</b>	QUINTA DE MARROCOS WHITE MEDIUM-DRY
<b>REGION</b>	Douro
<b>COUNTRY</b>	Portugal
<b>CLIME</b>	Mediterrânico
<b>TYPE</b>	Vinho do Porto
<b>VARIETIES</b>	40% Malvasia Rei 30% Gouveio 30% Fernão Pires
<b>ENOLOGIST</b>	Rita Sequeira
<b>VINIFICATION</b>	Foot-trodden in granite vats
<b>TECHNICAL DETAILS</b>	Alcohol: 19,50 % vol. Sugar: 78,1 g/dm <sup>3</sup> Total Acidity: 4,11 g/dm <sup>3</sup> pH: 3,37
<b>BOTTLE</b>	750 ml
<b>WINE TASTING</b>	This is a Port with brilliant orange tinge and fruity aroma resembling dry fruits and resins with traces of the oak in which it is aged. In the mouth, it feels slightly dry with a touch of liquor, ample, smooth and balanced.
<b>STORING</b>	Is ready for drinking and will not improve if kept for a long time. The bottle should be protected from light and humidity, at a constant temperature (16°C to 18°C).
<b>SERVING SUGGESTIONS</b>	It is an excellent aperitif best served at 12 °C. Ideal to be served on its own or with toasted almonds.



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