



# QUINTA DE MARROCOS

<b>MARK</b>	QUINTA DE MARROCOS RUBY
<b>REGION</b>	Douro
<b>COUNTRY</b>	Portugal
<b>CLIME</b>	Mediterrânico
<b>TYPE</b>	Vinho do Porto
<b>VARIETIES</b>	30% Touriga Franca 20% Sousão 20% Tinta Amarela 30% Tinta Barroca
<b>ENOLOGIST</b>	Rita Sequeira
<b>VINIFICATION</b>	Foot-trodden in granite vats
<b>TECHNICAL DETAILS</b>	Alcohol: 19,50 % vol. Sugar: 111 g/dm <sup>3</sup> Total Acidity: 4,2 g/dm <sup>3</sup> pH: 3,63
<b>BOTTLE</b>	750 ml
<b>WINE TASTING</b>	Port with a smooth and youthful flavour of soft fruits. It has a fine balance between its sweetness and its tannin structure, giving a fine and attractive long finish. It preserves the original characteristics of the grapes.
<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 served either as an aperitif or with chocolate desserts. Besides serving at room temperature, it is also very nice slightly chilled.



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