



# QUINTA DE MARROCOS

<b>BRAND</b>	QUINTA DE MARROCOS COLHEITA 2011
<b>REGION</b>	Douro
<b>COUNTRY</b>	Portugal
<b>CLIMATE</b>	Mediterranic
<b>TYPE</b>	Port Wine
<b>GRAPE VARIETIES</b>	Malvasia Rei, Malvasia Fina Fernão Pires
<b>WINEMAKER</b>	Rita Sequeira
<b>VINIFICATION</b>	Foot-trodden in granite vats.
<b>TECHNICAL DETAILS</b>	Alcohol: 19,1% vol. Sugar: 105 g/dm <sup>3</sup> Total Acidity: 3,5 g/dm <sup>3</sup> PH: 3,49
<b>BOTTLE</b>	750ml
<b>TASTING NOTES</b>	This subtle Port pairs sweetness and acidity in a unique duo, such as the famous cypresses of Quinta de Marrocos. It was made from traditional Douro's white grapes from one of the best vintages ever, and aged in oak casks. It shows sparkling golden hues, with lovely woody notes, and of nuts, orange marmalade and apricot.
<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>SERVING SUGGESTIONS</b>	Ideal to be served on its own or with almond or apple pie, or fruity desserts. Decant and enjoy at 8 to 10°C.



**GOLDRINK**  
SINCE 2009

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