



# SEQUEIRINHA

*The family's Choice*

*In the family's estate, the Sequeira's welcome visitors from around the world. To make each one feel at home is their choice.*

*So they harvest the best from their vineyards and orchards: these flavors also bring you the perfect nature of the Douro*



## SEQUEIRINHA PORTO TAWNY

REGION – Douro

COUNTRY – Portugal

CLIMATE – Mediterranean

GRAPE VARIETIES – Touriga Nacional 55%, Touriga Franca 30%,  
Tinta Barroca 15%

WINEMAKER – Rita Sequeira

VINIFICATION – Foot trodden in granite vats.

ALCOHOL: 19,21 % SUGAR: 136,0 g/dm<sup>3</sup>

TOTAL ACIDITY: 3.08 g/dm<sup>3</sup> pH: 3,88

BOTTLE: 750 ml

TASTING NOTES - This Port with beautiful topaz hues results from the aging in new barrels selected from the Sequeira's warehouses. It combines vanilla and smoked aromas, and a leathery touch. With balanced sweetness and lingering after-taste, it is the family choice to celebrate life, everyday.

STORING – Store or drink at 16/17°C.

SERVING SUGGESTIONS – Ideal with smoked ham, cheeses, walnut cake, dark chocolate.

**Goldrink**  
TRULY, DEEPLY DOURO

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