



Sociedade Vitivinícola da Quinta de Santa Eufêmia, Lda.

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LATE BOTTLED VINTAGE 2014

UNFILTERED
QUINTA SANTA EUFEMIA

- GRAPE VARIETIES:** 50 % Touriga Nacional (19 years old vineyards) 30 % Tinta Roriz (young vineyards) 20 % Touriga Franca (19 years old vineyards)
The grapes were collected 2 de October
- WINEMAKING:** Grapes were hand-picked with 14,5º Baume graduation.
The fermentation occurs in a granite treading tanks (lagares) with capacity of 5000 kg. The grapes fermented for 5 days, using traditional treading by foot. The temperature of fermentation was between 22 and 25 ºC.
The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc.
- STAGE:** Six months in stainless steel tanks where suffers a natural decantation process. Thereafter the wine is transferred to wooden tanks with a capacity of 5000 liters in a reductive environment where they are kept for about 4 years. Was bottled between 21 and December 22, 2014.
- TASTING NOTES:** Color: Very dark color. Nose: very intense, mature fruits such as red currant and plums. There's some spicy taste and easily we can feel the aroma mineral from the variety Touriga Nacional. Taste very structure, still very young with red fruits very present and also tannins that show a great aging potential. Even that is a young LBV also start to appear some complexity.
- SUGGESTION AND SERVING** Cakes and chocolate mousse, blue cheeses. Cheesecake or a mild creamy cheese. Roast meats and steak with rich sauces or well-seasoned with pepper and spices go beautiful wit this LBV.
It should be decanted before serving.
Temperature of 12-16ºC.
- STORAGE** In horizontal position in a dark and cool place
- WINEMAKER:** Alzira Viseu de Carvalho

