



Sociedade Vitivinícola da Quinta de Santa Eufêmia, Lda.

Q^{ta} Santa Eufêmia - 5100 650 PARADA DO BISPO - PORTUGAL - ☎00 351 254331970

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30 YEARS TAWNY PORT

QUINTA SANTA EUFEMIA

- GRAPE VARIETIES:** Grapes handpicked by different vineyards very old (more than 30 Years) with a mix of traditional Douro grape varieties recommended for Port Wine, Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Amarela, Tinto Cão, Mourisco Tinto.
- WINEMAKING:** 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 °C. The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc.
- STAGE:** In big oak cask with the capacity of 11.000 liters where they stay during the first 10 years. After they go to small casks of 550 liters (pipas) where they stay during more than 30 years.
- TASTING NOTES:** Aromas and flavors very complexes. A color already with green reflexes. In the mouth notes of dry fruits, nuts and apricots and exotic wood. Very spicy and some acidity and very persistent.
- SUGGESTION AND SERVING STORAGE** To drink alone. Temperature of 14°C.
In vertical position in a dark and cool place (10/14°C)
- WINEMAKER:** Alzira Viseu de Carvalho

