



Sociedade Vitivinícola da Quinta de Santa Eufémia, Lda.

Q<sup>ta</sup> Santa Eufémia - 5100 650 PARADA DO BISPO - PORTUGAL - ☎00 351 254331970 [www.qtastaeufemia.com](http://www.qtastaeufemia.com)

## FINE RUBY PORT

QUINTA SANTA EUFEMIA

- GRAPE VARIETIES:** New Vineyards with a mix of traditional Douro grape varieties recommended for Port Wine, Mourisco Tinto, Tinta Amarela, Tinta Barroca, Tinto Cão, Tinta Francisca, Tinta Barroca.
- 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 °C. The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc.
- STAGE:** Nine months in stainless steel tanks where suffers a natural decantation process. Thereafter the wine is transferred to wooden casks with a capacity of 550 liters for 4 years ant then bottled
- TASTING NOTES:** Enthusiastic red colour with tastes of mature red fruits. In the mouth, notes of fruity tastes, revealing the tastes of grape varieties Touriga Nacional.
- SUGGESTION AND SERVING** Can be searved as aperitif with a whide range of cheeses, a variety of fruit such as strawberries and wild berries or red fruit desserts or pies, cakes and chocolate mousse. Temperature of 12-16°C.
- STORAGE** In vertical position in a dark and cool place (10/14°C)



