



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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FINE WHITE PORT

QUINTA SANTA EUFEMIA

- GRAPE VARIETIES:** Vineyards with a mix of traditional grapes varieties recommended for Port Wine, Malvasia Fina, Moscatel Galego Branco, Rabigato, Gouveio.
- WINEMAKING:** The fermentation occurs in a granite treading tanks (lagares) with capacity of 5.000 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. After the wine go to wooden casks with capacity of 3.000 liters for 3 years and then bottled.
- TASTING NOTES:** With a golden colour, fruity tastes, good acidity , long finish
- SUGGESTION AND SERVING** With toasted almonds, smoked salmon, foie gras, dry plums or dates, served as an aperitif to a meal. Excellent wine to drink with a light meal based on salads or grilled fatty fish such as salmon, and excellent with rich, creamy soups. White Port is the key ingredient for a “Portonic”, a fantastic long drink made with Port, tonic water, ice and a slice of lemon.
Temperature of 6 - 10°C.
- STORAGE** In vertical position in a dark and cool place.
- WINEMAKER:** Alzira Viseu de Carvalho

