



Sociedade Vitivinícola da Quinta de Santa Eufémia, Lda.
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TAWNY PORT

QUINTA SANTA EUFEMIA

GRAPE VARIETIES: Old Vineyards with a mix of traditional Douro grape varieties recommended for Port Wine, Mourisco Tinto, Tinta Amarela, Tinta Barroca, Tinto Cão, Tinta Francisca.

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: 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: Brick colour. Tastes of mature fruits such as red currant and plums. In the mouth, it presents a great complexity, obtained by its wooden ageing..

SUGGESTION With fruit salad, caramel custard or almond tart, desserts with less intense flavours, vanilla ice cream or dried fruits.
Temperature of 10 -14ºC.

**AND SERVING
STORAGE**

In vertical position in a dark and cool place.

