



Sociedade Vitivinícola da Quinta de Santa Eufêmia, Lda.

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

www.qtastaeufemia.com

10 YEARS WHITE PORT

QUINTA SANTA EUFEMIA

- GRAPE VARIETIES:** Old Vineyards with a mix of traditional Douro grape varieties recommended for Port Wine, Malvasia Fina, Moscatel Galego Branco, Rabigato, Gouveio.
- 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 3000 liters for 10 years and then bottled
- TASTING NOTES:** With a golden colour, it keeps some fruity tastes, although the great complexity obtained by its ageing in wood.
- SUGGESTION AND SERVING** .With foie gras or other pathé. With cold desserts. Temperature of 8-10ºC.
- STORAGE** In vertical position in a dark and cool place (10/14ºC)
- Awards:** Gold Medal Berlim Wine Trophy 2015
- WINEMAKER:** Alzira Viseu de Carvalho

