

QUINTA SANTA EUFÉMIA

DOURO 2019 RED



REGION: ALTO DOURO VINHATEIRO is a region of Northeastern Portugal, classified by UNESCO in 2001 as World Heritage. It produces wines from the 3rd century

VINEYARDS – This wine is the result of a selection of grapes from our vineyard Termo

VARIETIES – Touriga Nacional, Tinta Roriz, Touriga Franca and Tinta Amarela

HARVEST INFORMATION- Hand -Picked. Grapes transported in small cases.
15 September till 7 October.

VINIFICATION AGEING – Alcoholic fermentation in stainless steel, with skin maceration at 24°C – 26°C. Storage in stainless and bottle. No filtration or stabilization processes.

TASTING NOTES: here we find the fruit, good concentration of color and a red a strong record, but without exaggeration, which only gets you well. The same mouth feel, have a red settled in tannins, weighted alcohol and giving a well achieved proof, especially if drunk young.

BOTTLING - 30.000 bottles with natural cork

SERVICE – At temperature 15°C-16°C.

STORAGE – In horizontal position in a dark and cool place