



Sociedade Vitivinícola da Quinta de Santa Eufêmia, Lda.

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## DRY PORT QUINTA SANTA EUFÊMIA

**GRAPES:** Produced from a selection of white grapes from the douro, Malvasia Fina, Rabigato, Viosinho, Moscatel Galego Branco, Codega.

**WINEMAKING:** Grapes harvested manually with 13º baumé. Fermentation in stainless steel vat with 3,000 liters capacity. Grapes fermented for 7 days. Fermentation temperature 18º. Fermentation was interrupted with the addition of wine brandy with 77% alcohol.

**TASTING NOTES:** Light straw color. Delicate nose that combines fresh fruit fragrances with complex aromas and the fragrances of floral notes. In the mouth it is slightly dry but of a refined softness and balance. Fresh and prolonged finish

**SUGGESTIONS:** Ideal for servers with appetizers such as toasted almonds and olives. You can drink it in a long drink with ice, tonic water and a mint leaf. It deliciously accompanies light starters such as a strawberry salad with spinach or a velvety salmon soufflé.

- Ready to be consumed. No need for decanting.
- Bottle should be kept standing, protected from light and heat
- Serve fresh, ideally between 8º to 10ºc

