



Sociedade Vitivinícola da Quinta de Santa Eufémia, Lda.

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## FINEST RESERVE PORT

QUINTA SANTA EUFEMIA

**GRAPE** Old Vineyards with a mix of traditional Douro grape varieties recommended for Port Wine.

**WINEMAKING:** Grapes were hand picked with 14<sup>º</sup> 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 550 liters for 7 years ant then bottled

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

**WINEMAKER:** Alzira Viseu de Carvalho

