

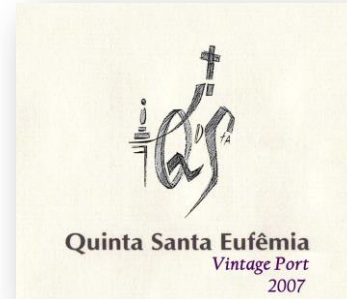
QUINTA SANTA EUFEMIA

Vintage

Port

Technical information

Country: Portugal
Region: Portugal
Appellation: Port
Grape Variety : 70 % Touriga Nacional, 30 % Tinta Roriz
Terroir : schist
Age of the vines : between 15 and 50 years



Vinification

The fermentation occurs in a granite treading tanks (lagares). The grapes fermented for 3 days, using traditional treading by foot, with a long maceration. The temperature of fermentation was between 19 and 23 °C. The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc. The first six months was in stainless steel tanks in a cellar with a temperature of 18°C. Afterwards the wine was transferred into wooden - Portuguese oak- Tonel, where it remains during 2 years.

Tasting notes

This port is a very dark colour. The aroma is very intense showing mature fruits such as red fruits (blackberry, black plum, raspberry) along with the aroma of the variety Touriga Nacional. Being very young, the taste has a lot of freshness and intensity in tannins that will allow you to keep it in bottles for many years. Yet even now is very structured with a very long and complex aromas such as honey and spices but also many others, including prunes.

Wine pairing:

Is very good with strong cheese but also can be served during the meal with strong meat