

QUINTA SANTA EUFEMIA

Fine White

Port

Technical information

Country: Portugal
Region: Portugal
Appellation: Port
Grape Variety : Malvasia fina, Gouveio
Moscatel Galego, Rabigato
Terroir : schist
Age of the vines : around 25 years

Vinification

Part of this port is made in granite treading tanks (lagares), using traditional treading and part in stainless steel tanks. Grapes were hand picked with 13° or 14° alcohol graduation. The fermentation was interrupted by the addition of grape spirit (brandy) – giving the wine its 19% alcohol by volume and Baumé between 3°. Nine months in stainless steel tanks, afterwards transferred into wooden (Portuguese oak) casks for three or four years and then bottled.

Tasting notes

This Port has a golden color with fruity notes which emphasize the taste of the grapes variety moscatel galego. The taste presents great complexity obtained by its wooden ageing.

Wine pairing:

Goes well with appetisers such as fresh cheese, smoked fish, shellfish, foie gras or other paté.
It is a wine with great use for cocktails.

