

# QUINTA SANTA EUFEMIA

## Finest Reserve Tawny

### Port

#### Technical information

**Country:** Portugal  
**Region:** Portugal  
**Appellation:** Port  
**Grape Variety :** Mourisco Tinto, Tinta Amarela, Tinta Barroca, Tinto Cão and Tinta Francisca  
**Terroir :** schist  
**Age of the vines :** old vineyard



#### 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<sup>o</sup> or 14<sup>o</sup> 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<sup>o</sup>. Wine stays in old barrels during seven years.

#### Tasting notes

Color of transition enters the red and the fair tonalities of ageing. The taste finds a great complexity which is obtained by its wood training course.

#### **Wine pairing:**

It can be accompanied by cheeses not strong or fruit tarts such as for example of apple