

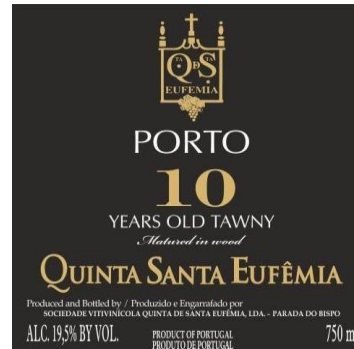
QUINTA SANTA EUFEMIA

10 years Tawny

Port

Technical information

Country:	Portugal
Region:	Portugal
Appellation:	Port
Grape Variety :	Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz, Tinta Cão and Tinta Amarela
Terroir :	schist
Age of the vines :	old vineyard



Vinification

Part of this wine is made in granite treading tanks (lagares), using traditional treading and part in stainless steel tanks. Grapes were hand picked with 13^º or 14^º 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^º. Nine months in stainless steel tanks afterwards transferred into wooden (Portuguese oak) where it stays during all the time.

Tasting notes

This wine has a deep tawny hue, and with an aroma characterized by dry fruits but also some slight floral and ripe fruit aromas (some orange flower). It has a delicate style, balancing freshness and dryness. There is good acidity and lightness, finishing with almost bashful sweetness.

Wine pairing:

Wonderful after meal with a temperature between 18 and 19°C serve with a dry fruit tarts, crème caramel or even with a ice cream of chocolate. Also goes very well when served slightly chilled, with various rich starters, including foie-gras.