

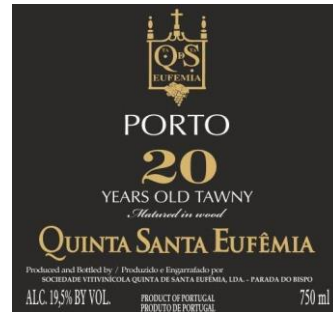
QUINTA SANTA EUFEMIA

20 years Tawny

Port

Technical information

Country: Portugal
Region: Portugal
Appellation: Port
Grape Variety : Tinta Barca, Mourisco Tinto, Tinta Barroca, Tinta Roriz and Touriga Francesa.
Terroir : schist
Age of the vines : more than 30 years



Vinification

Part 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°. The maturation of this wine is inside old barrils with more than 50 years and during the years it stay there it increase the concentration of the aromas, sugar and alcohol .

Tasting notes

The color is fair with tonalities chestnut. In the aroma one can find dry figs, nuts and apricots. It has a good concentration and an enormous complexity.

Wine pairing:

It can be accompanied by cold desserts like chocolare cake . There are some that prefer it all alone, in order to appreciate the characteristics of this nectar.