

QUINTA SANTA EUFEMIA

30 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°. Maintained in big oak barrels during 10 years. After they go to small barrels, with more than 50 years, there they stay all the time, suffering the process of micro-oxidation.

Tasting notes

This wine shows a color with green reflexes with the taste of dry fruits, nuts and apricots blended with exotic wood. It is very spicy with some acidity that make it feel old and very persistent yet still a freshness persists.

Wine pairing:

It can be accompanied by desserts or chocolate.