

QUINTA SANTA EUFEMIA

Fine Ruby

Port

Technical information

Country: Portugal
Region: Portugal
Appellation: Port
Grape Variety : Touriga Nacional, Tinta Roriz, Tinta Barroca, Touriga Franca
Terroir : schist
Age of the vines : 10 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^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. Six months in stainless steel tanks afterwards transferred into wooden (Portuguese oak) large cone-shaped casks (balseiros) for two years and then bottled.

Tasting notes

The enthusiastic red colour of this Port mixes with tastes of mature red fruits and jam. When tasting, you will notice the fruity tastes, revealing the tastes of grape varieties Touriga Nacional.

Wine pairing:

Can be served with a wide range of cheese, a variety of fruit such as berries or red fruit desserts or pies.

