

# QUINTA SANTA EUFEMIA

## Late Bottle Vintage

### Port

#### Technical information

**Country:** Portugal  
**Region:** Portugal  
**Appellation:** Port  
**Grape Variety :** Touriga Nacional, Tinta Franca, Tinta Roriz  
**Terroir :** schist  
**Age of the vines :** around 20 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°. Six months in stainless steel tanks, afterwards transferred into wooden (Portuguese oak) casks for three years and then bottled without filtration.

#### Tasting notes

The wine is very dark in colour. The taste is of mature fruits such as red currant and plums. There aroma shows a variety Touriga Nacional. The taste is very fruity but also with some complexity.

#### **Wine pairing:**

Is very good with strong cheese but also can be served during the meal with strong meat.