

QUINTA SANTA EUFEMIA

10 years Tawny white

Port

Technical information

Country:	Portugal
Region:	Portugal
Appellation:	Port
Grape Variety :	Malvasia fina, Moscatel Galego, Rabigato, Gouveio
Terroir :	schist
Age of the vines :	old vineyard



Vinification

Part is made in granite treading tanks (lagares), using traditional treading and part in stainless steel tanks. Grapes were picked with 13° or 14° alcohol graduation. The fermentation was interrupted by the addition of grape spirit (brandy). Ageing: Nine months in stainless steel tanks afterwards transferred into wooden (Portuguese oak) where it stays during all the time.

Tasting notes

With a golden color, this wine keeps some fruity tastes along with the complexity obtained by its aging in wood. This combination provides a balanced wine with a long end.

Wine pairing:

Should be served chilled, when aperitive or with foie gras or other paté. With cold desserts.