

QUINTA SANTA EUFEMIA

Tawny

Port

Technical information

Country: Portugal
Region: Portugal
Appellation: Port
Grape Variety : Mourisco Tinto, Tinta Amarela, Tinta
Terroir : schist
Age of the vines : old vineyards

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. Nine months in stainless steel tanks, afterwards transferred into wooden (Portuguese oak) casks for three or four years and then bottled.

Tasting notes

The Port is brick in colour. Tasting of mature fruits such as red currant and plum and presents a great complexity, obtained by its wooden ageing.

Wine pairing:

Can be served as aperitif with dry fruits, smoked mountain ham, or simply to enjoy it.

