

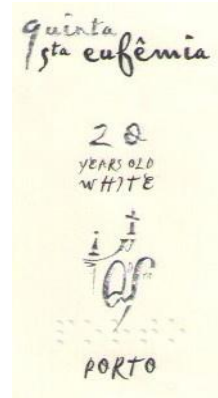
QUINTA SANTA EUFEMIA

20 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 vineyards



Vinification

This Port had a vinification similar to the Tawnys. It was made in granite treading tanks (lagares), using traditional treading to get all the structure and aromas from the grapes necessary to aging. The grapes were picked with 13° or 14° alcohol graduation.

The fermentation was interrupted by the addition of grape spirit (brandy). Ageing: The first Winter was in stainless steel tanks, so it became cleaner by decantation. After that it was transferred into wood (Portuguese oak) first in big barrels with 8000 litres, after 6 years they were put into "pipas" of 550 litres where they stayed until they are bottled.

Tasting notes

With the golden color of this port we almost don't feel the fruit aromas. Yet we also feel a big complexity that results from the wooden ageing. Even with this complexity, it is not heavy because it still maintains a freshness typical in white ports. It is this freshness in the aroma and the taste that makes it different than the Tawny 20 Years and that appears immediately in the taste. It predominate the orange along with dry fruits like almond and nuts.

Wine pairing:

Can be served fresh when aperitif, and it is ideal with dessert like milk cream, chocolate, or orange cake.