

QUINTA SANTA EUFEMIA

30 years Tawny white

Port

Technical information

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

Vinification

Grapes were hand picked. The fermentation occurs in a granite treading tanks (lagares). The grapes fermented for 5 days, using traditional treading. The temperature of fermentation was between 22 and 25 C. The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc. Ageing: Nine months in stainless steel tanks where suffers a natural decantation process. Thereafter the wine is transferred to wooden casks with a capacity of 3000 liters for 30 years and then bottled.

Tasting notes

This port shows a golden colour and great complexity obtained by its ageing in wood.

Wine pairing:

To drink alone.

