

# QUINTA SANTA EUFEMIA

## Colheita

### Port

#### Technical information

**Country:** Portugal  
**Region:** Portugal  
**Appellation:** Port  
**Grape Variety :** Touriga Nacional, Tinta Roriz, Tinta Barroca, Touriga Franca, Tinta Amarela, Tinto Cao, Mourisco Tinto schist  
**Terroir :**  
**Age of the vines :** more than 50 years



QUINTA SANTA  
EUFEMIA  
**PORTO**  
COLHEITA  
**2005**  
MATURED IN WOOD

#### Vinification

The fermentation occurs in a granite treading tanks (lagares). The grapes fermented for 5 days, using traditional treading by foot. The temperature of fermentation was between 22 and 25C. The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc. Minimum of 7 years in small casks (pipas) of 550 liters.

#### Tasting notes

This port is dark brown. The aroma and intense flavors add great complexity when tasted. It is very structured, with a long finish. This is the result of the great potential of the grapes and the excellence of the casks in which it

#### **Wine pairing:**

It could be enjoyed alone.