



**FINEST RESERVE**  
QUINTA SANTA EUFEMIA



**GRAPE VARIETIES :**

Old vineyard with a traditional mixture of type of vines of Douro, recommended to produce Port, such as: Mourisco Tinto, Tinta Amarela, Tinta Barroca, Tinto Cão and Tinta Francisca

**VINIFICATION :**

Part of this wine is vinified in the presses with granite, with the traditional treading by foot, while the other is done in the stainless tanks. The grapes are collect with a graduation of 13º/14º degrees of sugar and fermentation is stopped with the addition of brandy.

At the end of this process the wines have 19º degrees of flight and Baume (sugar) 3º

**STAGE :**

Wine stays in old barrils during seven years

**SPÉCIFICATIONS OF THE WINE :**

Alcool : 19,3% vol (20º C)

Acidité totale : 4.35 g/L acide tartrique

Baumé : 3,4 BE

**TASTING :**

Color of transition enters the red and the fair tonalities of ageing. In the mouth one finds a great complexity which is obtained by its wood training course. It can be accompanied by cheeses not strong or fruit tarts such as for example of apple

Gold Medal Concours Mondial Bruxelles 2001

Bronze Medal Challenge International du Vin Bordéus

**WINEMAKER :**

Alzira Viseu Carvalho