



## 20 Years Old Tawny Port - Quinta Santa Eufêmia

Color fairness with tonalities chestnut.  
In the bouquet one feels dry figs, nuts and apricots. It has a good concentration and an enormous complexity. It can be accompanied by the cold desserts like cake of chocolate, creams of milk or the frozen tart because it is a wine which the mouth with its complexity fills, while putting itself in contrast with the freshness of the soft one. There are as people as prefers it all alone, in order to appreciate the characteristics of this nectar.

### GRAPE VARIETIES:

The vines are very old, with more than 30 years this wine was a blend of different traditional varieties from Douro to make Port Wine. They were la Tinta Barca, Mourisco Tinto, Tinta Barroca, Tinta Roriz and Touriga Francesa.

### WINEMAKING:

The vinification was in granite treading tanks (lagares), using traditional treading and part in stainless steel tanks. Grapes were picked with 13º or 14º alcohol graduation.

The fermentation was interrupted by the addition of grape spirit (brandy) – giving the wine its 19,3 % alcohol by volume and Baumé 3º.

### STAGE :

Produced from a very fine selection of different tawnys whose it measured of age it is superior the 20 years, this is a blend where the winemaker try to find aromas and flavours very complex as honey, nuts, mature plum, etc. The maturation of this wine is inside old barrils with more than 50 years and during the years it stay there it increase the concentration of the aromas, sugar and alcohol . The result is an extraordinary complexity of aromas of a very slow aging.

5 Stars Decanter Award

Silver Médal Concours Mondial Bruxelles 1999

### WINEMAKER

Alzira Viseu de Carvalho