



TAWNY



GRAPE VARIETIES:



Old vineyard with a mix of traditional Douro grape varieties recommended for Port Wine, such as:

Mourisco Tinto, Tinta Amarela, Tinta Barroca, Tinto Cão, Tinta Francisca.

WINEMAKING:



Part is made in granite treading tanks (lagares), using traditional treading and part in stainless steel tanks.

Grapes were picked with 13° or 14° alcohol graduation.



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

AGEING



Nine months in stainless steel tanks, afterwards transferred into wooden (Portuguese oak) casks for three or four years and then bottled.

TASTING NOTES

Alcohol: 19.1 % vol (20° C)

Total Acidity: 4.19 g/L tartaric acid

Baumé: 2.8 ° BE



Brick colour. Tastes of mature fruits such as red currant and plums. In the mouth, it presents a great complexity, obtained by its wooden ageing

Can be served as aperitif with dry fruits (salted Douro almonds), smoked mountain ham, or simply to enjoy it.



Sociedade Vitivinícola da Quinta de Santa Eufêmia, Lda.

Q^{ta} Santa Eufêmia - 5100 650 PARADA DO BISPO - PORTUGAL - ☎ 351 254331970 - www.qtastaeufemia.com