



Sociedade Vitivinícola da Quinta de Santa Eufêmia, Lda.

Q^{ta} Santa Eufêmia - 5100 650 PARADA DO BISPO - PORTUGAL - ☎00 351 254331970

www.qtastaeufemia.com

VINTAGE 2008

QUINTA SANTA EUFEMIA

GRAPE VARIETIES :

70 % Touriga Nacional (17 years old vineyards)
30 % Tinta Roriz (vines with more than 50 years)
the grapes were hand picked during the morning at 2 October. The graduation was 15^oBaume.

VINIFICATION :

The fermentation occurs in a granite treading tanks (lagares) with capacity of 5000 kg. The grapes fermented for 3 days, using traditional treading by foot, with a long maceration. The temperature of fermentation was between 19 and 23 °C.

The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc. – giving the wine 19,16% alcohol by volume and Baume 3,3^o.

STAGE :

The first six months was in stainless steel tanks in a cellar with a temperature of 18°C. Afterwards the wine was transferred into wooden - Portuguese oak- Tonel, where it remains during 2 years

SPÉCIFICATIONS OF THE WINE :

Alcool : 19.25 vol (20° C)
Acidité totale : 4,80g/L acide tartrique
Baumé : 3,6 BE

TASTING :

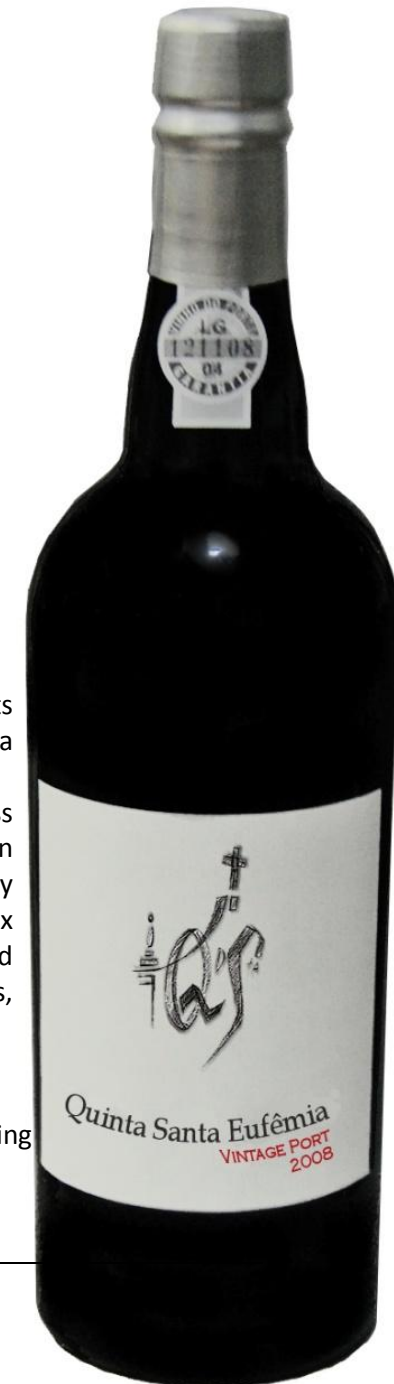
Colour: Very dark colour.

Nose: very intense, mature fruits such as red fruits (blackberry, black plum, raspberry). We can feel the aroma of the variety Touriga Nacional.

Taste: In the mouth, being very young, has a lot of freshness and intensity in tannins that will allow you to keep it in bottles for many more years. Yet even now is very structured, mouth filling, with a very long and complex aromas which appear many of the experienced honey and spices on the nose but where there is lots of others, including prunes mature.

FOOD PAIRING SUGGESTION AND SERVING

Is very good with strong cheese but also can be served during the meal with strong meat with a temperature of 13-14°C.



WINEMAKER :Alzira Viseu Carvalho