



Adega History:

Founded in 1864 by the patriarch of a traditional Douro family - Bernardo Rodrigues de Carvalho Quinta de Santa Eufemia always produced great Douro and Port Wines.

Quinta de Santa Eufemia is an independent family home, founded in 1864, situated in the valley of the Douro River, South East of Peso da Régua in Northern Portugal. Its more than 50 hectares of vines produce the richest grape varieties

Quinta de Santa Eufemia is now managed by the fourth generation of the family - seven great-grandchildren who have been producing these fine old Douro and Port Wines since 1994, and preserving the age-old skills of wine making and ageing



Adega Summary Statement:

Founded in 1864 by a traditional Douro Family, Quinta Santa Eufemia, now managed by the fourth generation of the family, situated on the left side of the river Douro, with over 50 hectares under vines, produces fine old Ports and Douro Wines.





10 year Tawny

Vineyard location:	Lamego – Quinta de Santa Eufémia
Appellation:	D.O. Douro
Varietal Composition:	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Amarela, Tinta Cão, Mourisco Tinto
Winemaking:	<p>The fermentation occurs in granite treading tanks (lagares) with a capacity of 5000 kg. The grapes fermented for 5 days, using traditional treading by foot. The temperature of fermentation was between 22 and 25 °C. The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc.</p> <p>The wine is stored in big oak cask with the capacity of 11,000 liters where they stay during the first 5 years. Afterwards they go into small casks of 550 liters (pipas) where they stay for more than 10 years.</p>
Tasting Notes:	Brown in color with green reflections. Complex aromas of sandalwood, violet, honey and nuts. In the mouth, there are complex notes of dried fruit, nuts, apricots and exotic wood. Very spicy with some acidity. Very persistent.
Alcohol:	19.5%
Production Volume:	+20,000 Liters
Storage recommendation:	In horizontal position in a dark and cool place (54/57°F)
Winemaker:	Alzira Viseu de Carvalho



LBV 2011

Vineyard location:	Lamego – Quinta de Santa Eufémia
Appellation:	D.O. Douro
Varietal Composition:	50% Touriga Nacional (19-year-old vineyard) 30% Tinta Roriz (New Vineyard) 20% Touriga Franca (19-year-old vineyard)
Winemaking:	<p>Grapes were handpicked with 14.5° Baume graduation. The fermentation occurs in a granite treading tanks (lagares) with a capacity 5000 kg. The grapes are fermented for 5 days, using traditional treading by foot. The temperature of fermentation was between 22 and 25 °C. The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc.</p> <p>The wine then spent six months in stainless steel tanks where it undergoes a natural decantation process. Thereafter, the wine is transferred to wooden tanks with a capacity of 5000 liters where they are kept for about 4 years in a reductive environment. Bottled in 2016.</p>
Tasting Notes:	<p>Color is very dark ruby. The nose is intense full of mature fruit/compote such as red currant and plums. It is spicy (cinnamon and licorice) with mineral notes. Overall very structured with young red fruit notes that are very present, tobacco leaf, leather with a hint of cacao. Tannins are present and show a great aging potential. The LBV is young and definitely showing complexity.</p>
Alcohol:	19.5%
Production Volume:	3,000 – 4,000 Bottles
Storage recommendation:	In horizontal position in a dark and cool place (54/57°F)
Winemaker:	Alzira Viseu de Carvalho



2004 Colheita

Vineyard location:	Lamego – Quinta de Santa Eufémia
Appellation:	D.O. Douro
Varietal Composition:	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Amarela, Tinta Cão, Mourisco Tinto
Winemaking:	<p>The fermentation occurs in granite treading tanks (lagares) with a capacity of 5000 kg. The grapes ferment for 5 days, using traditional treading by foot. The temperature of fermentation was between 22 and 25 °C.</p> <p>The fermentation was interrupted by the addition of grape spirit (brandy) with 77% alc.</p> <p>The wine is transferred into small casks (pipas) of 550 liters and stored for a minimum time of 7 years.</p>
Tasting Notes:	Dark brown in color. Intense aromas and flavors with a great complexity in the mouth. It is very well structured with great aging potential due to the type of grapes used and the excellence of the casks in which it aged. It has a long finish.
Alcohol:	19%
Production Volume:	9000 Bottles
Storage recommendation:	In horizontal position in a dark and cool place (54/57°F)
Winemaker:	Alzira Viseu de Carvalho