



Casa Santa Eufêmia



CASA SANTA EUFÊMIA 10 YEARS

PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufêmia 10 YEARS

LOCALIZATION: Douro, Cima Corgo

ALTITUDE: 300 meters

ORIENTATION: 10% N, 40% NE, 10% NW, 30% SE and 10% S

SOIL TYPE: Schist

GRAPE VARIETIES: Traditional grape varieties of the Douro Demarcated Region

AGE OF THE VINEYARDS: More than 25 years

YIELD: 3300 litres per hectare

HARVEST: Manual. Transportation of picked grapes in 20 kg crates

VINIFICATION: De-stalking and crushing, fermentation cement vats; Brandy added when desired level of sugar achieved, all the press wine is added to the free run wine.

AGEING: 50% large barrels, 45% in large casks, 5% in 550 litre chestnut wood casks.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 14267

Alcohol: 19,1% Vol

Baumé: 3,7

pH: 3,53

Total Acidity: 4,13 g/l

Total Dry Extract: 129,3 g/l

Reducing Sugars: 102,3 g/l

WINE TASTING NOTES: Blond colour; Fragrances of red and dry fruits compose a beautiful aromatic harmonies, combining youth and aging. In the mouth dry figs, nuts and resins in an elegant combination being fresh and at the same time warm. Long finish.

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

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