



Casa Santa Eufémia



CASA SANTA EUFÊMIA 20 YEARS

PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufémia 20 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. Grapes transported 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: 30% In large barrels, 5% in large casks, 65% in 550 litres chestnut wood casks.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 14097

Alcohol: 19,4% Vol

Baumé: 4,4

pH: 3,57

Total Acidity: 4,95 g/l

Total Dry Extract: 143,2 g/l

Reducing Sugars: 114,2 g/l

WINE TASTING NOTES: Amber colour. It is a wine rich in aromas, with hints of resins, nuts, and spices, vanilla in a powerful and complex combination. In the mouth it is slightly delicate with long and balanced finish.

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

JOSÉ VISEU CARVALHO & FILHOS, LDA.

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