



Casa Santa Eufêmia



## **CASA SANTA EUFÊMIA 30 YEARS**

**PRODUCER:** José Viseu Carvalho & Filhos, Lda.

**LABEL:** Casa Santa Eufêmia 30 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:** 10% in large barrels and 90% in 550 litres chestnut wood casks

### **PHYSICAL AND CHEMICAL CHARACTERISTICS:**

**IVDP: 14828**

Alcohol: 19,2% Vol

Baumé: 4,4

pH: 3,58

Total Acidity: 4,87 g/l

Total Dry Extract: 143,2 g/l

Reducing Sugars: 111,1 g/l

**WINE TASTING NOTES:** Amber colour and greenish hue, which reveals many years it, spent aging in the wood. The sublime aroma reveals dry fruit and spice fragrances. In the mouth is a oily wine with a long and distinct finish. It is a first class Tawny.

**SERVING TEMPERATURE:** 16°C

**OENOLOGISTS:** Pedro Carvalho and Lúcia Carvalho

**JOSÉ VISEU CARVALHO & FILHOS, LDA.**

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