



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: 12672

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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