



Casa Santa Eufêmia

**CASA SANTA EUFÊMIA  
40 YEARS**



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

**LABEL:** Casa Santa Eufêmia 40 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:** 100% in chestnut wood casks de 550 litres.

**PHYSICAL AND CHEMICAL CHARACTERISTICS:**

**IVDP: 14400**

Alcohol: 21,1% Vol

Baumé: 6,8

pH: 3,53

Total Acidity: 6,26 g/l

Total Dry Extract: 194,2 g/l

Reducing Sugars: 156,8 g/l

**WINE TASTING NOTES:** This wine has an exotic touch, amber colour and greenish hue, which reveals many years it spent aging in the wood. The aromas reveal hints of nuts and spice, vanilla, cacao and coco. In the mouth is smooth, soft; but with good austerity. It is a wine with almost chewy taste. The long and persistent finish in the mouth is eternal rather than long.

**SERVING TEMPERATURE:** 16°C

**OENOLOGISTS:** Pedro Carvalho and Lúcia Carvalho

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

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