



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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