



Casa Santa Eufêmia

CSE Reserva 2003



PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: CSE Reserva 2003

LOCALIZATION: Douro, Cima Corgo

ALTITUDE: 300 meters

ORIENTATION: 50% N, 25% NE, 25% NW

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 in stainless steel tanks with controlled temperature, pumped over manually and automatically and all the press wine is separated from the free run wine.

AGEING: In stainless steel tanks and for three months in French Oak Casks 1/3 new and 2/3 second year.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP : 02423

Alcohol: 14,29% Vol

pH: 3,57

Total Acidity: 6,00 g/l

Total Dry Extract: 35,8 g/l

Reducing Sugars: 3,8 g/l

WINE TASTING NOTES: Ruby colour, red fruit aromas with some maceration, discrete vanilla and coffee hints in the mouth is persistent and long.

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

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