



Casa Santa Eufêmia

CASA SANTA EUFÊMIA LBV 2002

PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufêmia LBV 2002

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 in stainless steel tanks with controlled temperature; brandy added when desired sugar level is achieved, all the press wine is added to the free run wine.

AGEING: Stainless steel tanks

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 14145

Alcohol: 19,71% Vol

Baumé: 3,3

pH: 3,58

Total Acidity: 4,43 g/l

Total Dry Extract: 123,6 g/l

Reducing Sugars: 96,5 g/l

WINE TASTING NOTES: Purple colour, red fruit aromas very ripe (blackberries, red plum, figs), in the mouth it is a full bodied and round wine with long and persistent finish.

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho



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