



Casa Santa Eufêmia

**CASA SANTA EUFÊMIA
RESERVA ESPECIAL BRANCO**



PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufêmia RESERVA ESPECIAL BRANCO

LOCALIZATION: Douro, Cima Corgo

ALTITUDE: 300 meters

ORIENTATION: 50% N and 50% 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 cement vats; Brandy added when desired level of sugar achieved, all the press wine is added to the free run wine.

AGEING: 50% in large barrels, 45% in large wood casks, 5% in 550 litre chestnut wood casks.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 13872

Alcohol: 19,93% Vol

Baumé: 3,8

pH: 3,38

Total acidity: 4,22 g/l

Total dry extract: 134,2 g/l

Reducing sugars: 108,1 g/l,

WINE TASTING NOTES: it is an old white wine from the year 1973. Gold colour and very elegant aromas of honey, hazelnut, almonds and plums. In the mouth, it reveals a perfect marriage between alcohol and a acidity that provide it with a long and persistent finish in the mouth.

SERVING TEMPERATURE: 10°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

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