



Casa Santa Eufémia



CASA SANTA EUFÊMIA TAWNY

PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufémia TAWNY

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 level of sugar achieved.

AGEING: 50% In large barrels, 50% in 225 litre French Oak Casks previously used for 3 years for Douro wine.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 14550

Alcohol: 19,05% Vol

Baumé: 3,0

pH: 3,58

Total Acidity: 3,56 g/l

Total Dry Extract: 116,8 g/l

l Reducing Sugars: 93,7 g/l

WINE TASTING NOTES: Brick colour; dry fruit aromas with elegant notes of coffee and coconut, in the mouth it is oily and persistent.

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

JOSÉ VISEU CARVALHO & FILHOS, LDA.

Quinta de Santa Eufémia Parada do Bispo 5100-650 Lamego Portugal

Tel: 00351 254331820 Fax: 00351 254331118 Website: www.casasantaefemia.com