



Casa Santa Eufêmia

**CASA SANTA EUFÊMIA  
TAWNY**



**PRODUCER:** José Viseu Carvalho & Filhos, Lda.

**LABEL:** Casa Santa Eufêmia 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: 14450**

Alcohol: 19,33% Vol

Baumé: 3,1

pH: 3,68

Total Acidity: 3,74 g/l

Total Dry Extract: 118,4 g/l

I Reducing Sugars: 94,5 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.**

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