



Casa Santa Eufêmia

**VEISEU DE CARVALHO
Grande Escolha 2003**



PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: VISEU DE CARVALHO Grande Escolha 2003

LOCALIZATION: Douro, Cima Corgo

ALTITUDE: 300 meters

ORIENTATION: 40% NW, 30% SE and 30% 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, pumped over manually and automatically and all the press wine is separated from the free run wine.

AGEING: New French Oak Casks de 500 litres for one year.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 02422

Alcohol: 15,23% Vol

pH: 3,51

Total acidity: 6,00 g/l

Total Dry Extract: 37,6 g/l

Reducing Sugars: 4,5 g/l

WINE TASTING NOTES: Ruby colour, red fruit aromas with some maceration, hints of vanilla and coffee. In the mouth it reveals a good balance due to its acidity that provides a sensation of freshness and persistent and long finish.

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

JOSÉ VISEU CARVALHO & FILHOS, LDA.

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

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