



Casa Santa Eufêmia

**CASA SANTA EUFÊMIA
VINTAGE 2003**



PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufêmia VINTAGE 2003

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. All the press wine is added to the free run wine.

AGEING: Stainless steel tanks

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 13661

Alcohol: 19,63% Vol,

Baumé: 3,3

pH: 3,66,

Total Acidity: 5,24 g/l

Total Dry Extract: 123 g/l

Reducing Sugars: 91,3 g/l

WINE TASTING NOTES: Purple colour, aromas of very mature red fruit (blackberries, red plum and 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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