



Casa Santa Eufêmia



CASA SANTA EUFÊMIA WHITE

PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufêmia WHITE

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: Old vineyards

YIELD: 3300 litres per hectare

HARVEST: Manual. Grapes transported in 20 kg crates

VINIFICATION: Fermentation with pellicular contact from 36 to 48 hours after pressing, fermentation continues with 14°C. Brandy added when desired level of sugar achieved.

AGEING: Tanks out of stainless and 10% of the batch is an old wine which is high in the lightning.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 15144

Alcohol: 19,19% Vol

Baumé: 3,1

pH: 3,61

Total Acidity: 4,14 g/l

Total Dry Extract: 117,8 g/

Reducing Sugars: 92,6 g/l

WINE TASTING NOTES: It has a gilded colour. It has very elegant and fresh melon aromas, plums and some tropical notes. In mouth, it is fresh and soft; it is without any doubt a drink of summer.

SERVING TEMPERATURE: 10°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

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