



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 vines

**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: 13916**

Alcohol: 19,35% Vol

Baumé: 2,0

pH: 3,57

Total Acidity: 3,69 g/l

Total Dry Extract: 98,8 g/l

Reducing Sugars: 76,9 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

**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](http://www.casasantaefemia.com)