



Casa Santa Eufémia

CASA SANTA EUFÊMIA 10 YEARS

PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufémia 10 YEARS

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 (Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto cão, Tinta Amarela, Tinta Francisca, etc.)

AGE OF THE VINEYARDS: More than 25 years

YIELD: 3300 litres per hectare

HARVEST: Manual. Transportation of picked grapes in 20 kg crates

VINIFICATION: De-stalking and crushing, fermentation cement vats; Brandy added when desired level of sugar achieved, all the press wine is added to the free run wine.

AGEING: 50% large barrels, 45% in large casks, 5% in 550 litre chestnut wood casks.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 15861

Alcohol: 19,42% Vol

Baumé: 3,5

pH: 3,55

Total Acidity: 4,86 g/l

Total Dry Extract: 126,9 g/l

Reducing Sugars: 103,8 g/l

WINE TASTING NOTES: Blond colour; Fragrances of red and dry fruits compose a beautiful aromatic harmonies, combining youth and aging. In the mouth dry figs, nuts and resins in an elegant combination being fresh and at the same time warm. Long finish.

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

JOSÉ VISEU CARVALHO & FILHOS, LDA.

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

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Casa Santa Eufémia

CASA SANTA EUFÊMIA 20 YEARS

PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufémia 20 YEARS

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 (Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto cão, Tinta Amarela, Tinta Francisca, etc.)

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 cement vats; Brandy added when desired level of sugar achieved, all the press wine is added to the free run wine.

AGEING: 30% In large barrels, 5% in large casks, 65% in 550 litres chestnut wood casks.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 15645

Alcohol: 19,53% Vol

Baumé: 4,0

pH: 3,55

Total Acidity: 4,90 g/l

Total Dry Extract: 136,6 g/l

Reducing Sugars: 113,8 g/l

WINE TASTING NOTES: Amber colour. It is a wine rich in aromas, with hints of resins, nuts, and spices, vanilla in a powerful and complex combination. In the mouth it is slightly delicate with long and balanced finish.

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

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Casa Santa Eufêmia

CASA SANTA EUFÊMIA 30 YEARS

PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufêmia 30 YEARS

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 (Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto cão, Tinta Amarela, Tinta Francisca, etc.)

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 cement vats. Brandy added when desired level of sugar achieved. All the press wine is added to the free run wine.

AGEING: 10% in large barrels and 90% in 550 litres chestnut wood casks

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 16376

Alcohol: 20,65% Vol

Baumé: 4,5

pH: 3,46

Total Acidity: 5,30 g/l

Total Dry Extract: 149,1 g/l

Reducing Sugars: 126,2 g/l

WINE TASTING NOTES: Amber colour and greenish hue, which reveals many years it, spent aging in the wood. The sublime aroma reveals dry fruit and spice fragrances. In the mouth is a oily wine with a long and distinct finish. It is a first class Tawny.

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho



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Casa Santa Eufêmia
CASA SANTA EUFÊMIA 40 YEARS



PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufêmia 40 YEARS

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 (Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto cão, Tinta Amarela, Tinta Francisca, etc.)

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 cement vats; Brandy added when desired level of sugar achieved, all the press wine is added to the free run wine.

AGEING: 100% in chestnut wood casks de 550 litres.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 16065

Alcohol: 20,86% Vol

Baumé: 6,1

pH: 3,51

Total Acidity: 6,29 g/l

Total Dry Extract: 180,5 g/l

Reducing Sugars: 150,5 g/l

WINE TASTING NOTES: This wine has an exotic touch, amber colour and greenish hue, which reveals many years it spent aging in the wood. The aromas reveal hints of nuts and spice, vanilla, cacao and coco. In the mouth is smooth, soft; but with good austerity. It is a wine with almost chewy taste. The long and persistent finish in the mouth is eternal rather than long.

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

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Casa Santa Eufêmia
CASA SANTA EUFÊMIA
RESERVA ESPECIAL BRANCO 1973



PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufêmia RESERVA ESPECIAL BRANCO

LOCALIZATION: Douro, Cima Corgo

ALTITUDE: 300 meters

ORIENTATION: 50% N and 50% NW

SOIL TYPE: Schist

GRAPE VARIETIES: 80% Moscatel Galego, 10% Malvasia Fina, 5% Cercial e 5% Gouveio

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 cement vats; Brandy added when desired level of sugar achieved, all the press wine is added to the free run wine.

AGEING: 50% in large barrels, 45% in large wood casks, 5% in 550 litre chestnut wood casks.

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 13872

Alcohol: 19,93% Vol

Baumé: 3,8

pH: 3,38

Total acidity: 4,22 g/l

Total dry extract: 134,2 g/l

Reducing sugars: 108,1 g/l,

WINE TASTING NOTES: it is an old white wine from the year 1973. Gold colour and very elegant aromas of honey, hazelnut, almonds and plums. In the mouth, it reveals a perfect marriage between alcohol and a acidity that provide it with a long and persistent finish in the mouth.

SERVING TEMPERATURE: 10°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

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Casa Santa Eufêmia

**CASA SANTA EUFÊMIA
VINTAGE 1999**

PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufêmia VINTAGE 1999

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 (Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto cão, Tinta Amarela, Tinta Francisca, etc.)

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: 11203

Alcohol: 19,20% Vol

Baumé: 2,4

pH: 3,56

Total Acidity: 4,11 g/l

Total Dry Extract: 106 g/l

Reducing Sugars: 81,8 g/l

WINE TASTING NOTES: Purple colour, aromas of very mature red fruit (blackberries red plum 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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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 (Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto cão, Tinta Amarela, Tinta Francisca, etc.)

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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Casa Santa Eufêmia

CASA SANTA EUFÊMIA LBV 2005

PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufêmia LBV 2005

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 (Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto cão, Tinta Amarela, Tinta Francisca, etc.)

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 sugar level is achieved, all the press wine is added to the free run wine.

AGEING: Stainless steel tanks

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 15494

Alcohol: 19,23% Vol

Baumé: 3,20

pH: 3,60

Total Acidity: 4,47 g/l

Total Dry Extract: 120,4 g/l

Reducing Sugars: 94,1 g/l

WINE TASTING NOTES: Purple colour, red fruit aromas very ripe (blackberries, red plum, 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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Casa Santa Eufêmia
CASA SANTA EUFÊMIA Colheita 1995



PRODUCER: José Viseu Carvalho & Filhos, Lda.

BRAND: Casa Santa Eufêmia Colheita 1995

REGION: Douro, Cima Corgo

ALTITUDE: 300 metres

EXPOSURE: 10% North, 40% Northeast, 10% Northwest, 30% Southeast and 10% South

SOIL TYPE: Schist

VARIETIES: Traditional varieties from the demarcated Douro region (Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto cão, Tinta Amarela, Tinta Francisca, etc.)

AGE OF THE VINES: Over 25 years

YIELD: 3300 litres per ha

VINTAGE: Manual, grapes transported in 20 kg boxes.

VINIFICATION: Total destemming, fermentation in Algerian vats and adding of brandy when the desired degrees Baumé are obtained, all the press wine is mixed with the run – off wine.

AGEING: 100% in 550 litre chestnut barrels for 7 years

ANALYTICAL VALUES:

Douro and Port Wine Institute: 15158

Alcohol 19.39% Vol

Baumé: 3.4

pH: 3.57

Total Acidity: 4.78 g/l

Total Dry Extract: 124.3 g/l

Residual Sugar: 95 g/l

TASTING NOTES: Boasts shades of brown colour and honey, spice and dry fruit aromas, reminding us of nuts, with the aromas resulting from wine oxidation. It is a harmonious, complex wine with good acidity and a slightly sweet sensation.

Tasting notes written in October 2011

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

JOSÉ VISEU CARVALHO & FILHOS, LDA.

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Casa Santa Eufemia
CASA SANTA EUFÊMIA Colheita 1999



PRODUCER: José Viseu Carvalho & Filhos, Lda.

BRAND: Casa Santa Eufemia Colheita 1999

REGION: Douro, Cima Corgo

ALTITUDE: 300 metres

EXPOSURE: 10% North, 40% Northeast, 10% Northwest, 30% Southeast and 10% South

SOIL TYPE: Schist

VARIETIES: Traditional varieties from the demarcated Douro region (Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto cão, Tinta Amarela, Tinta Francisca, etc.)

AGE OF THE VINES: Over 25 years

YIELD: 3300 litres per ha

VINTAGE: Manual, grapes transported in 20 kg boxes.

VINIFICATION: Total destemming, fermentation in Algerian vats and adding of brandy when the desired degrees Baumé are obtained, all the press wine is mixed with the run – off wine

AGEING: 100% in 550 litre chestnut barrels for 7 years

ANALYTICAL VALUES:

Douro and Port Wine Institute: 15154

Alcohol: 19.04% Vol

Baumé: 3.3

pH: 3.58

Total Acidity: 4.43 g/l

Total Dry Extract: 121.2 g/l

Residual Sugar: 93.4 g/l

TASTING NOTES: Boasts a deep colour with some shades of brown. Its aroma calls to mind quince jam with a slightly toasted, spicy touch resulting from wine oxidation. It is a harmonious, complex wine with good acidity and a slightly sweet sensation.

Tasting notes written in October 2011

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho

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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 (Malvasia Fina, Muscatel Galego, Cercial e Gouveio)

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: 16143

Alcohol: 19,27% Vol

Baumé: 2,8

pH: 3,55

Total Acidity: 4,43 g/l

Total Dry Extract: 112,9 g/l

Reducing Sugars: 93,7 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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Casa Santa Eufémia

CASA SANTA EUFÊMIA TAWNY

PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufémia 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 (Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto cão, Tinta Amarela, Tinta Francisca, etc.)

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: 16298

Alcohol: 19,13% Vol

Baumé: 3,6

pH: 3,56

Total Acidity: 4,80 g/l

Total Dry Extract: 127,2 g/l

l Reducing Sugars: 105,7 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

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Casa Santa Eufêmia

CASA SANTA EUFÊMIA RUBY

PRODUCER: José Viseu Carvalho & Filhos, Lda.

LABEL: Casa Santa Eufêmia RUBY

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 (Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto cão, Tinta Amarela, Tinta Francisca, etc.)

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: Stainless steel tanks

PHYSICAL AND CHEMICAL CHARACTERISTICS:

IVDP: 16428

Alcohol: 19,75% Vol

Baumé: 3,1

pH: 3,52

Total Acidity: 5,32 g/l

Total Dry Extract: 120,4 g/l

Reducing Sugars: 97 g/l

WINE TASTING NOTES: Ruby colour; red fruit aromas; in the mouth it is fresh with persistent tannins.

SERVING TEMPERATURE: 16°C

OENOLOGISTS: Pedro Carvalho and Lúcia Carvalho



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