

CASA SANTA EUFÉMIA

An anomaly in a region where most producers source their grapes, Casa de Santa Eufémia, a grower port estate, was founded in 1894 by Bemardo Rodrigues de Carvalho. Located on the left bank of the Douro, in one of the oldest demarcated wine regions in the world, Santa Eufémia is now run by the sibling duo, Pedro and Lucia Carvalho. It is situated in the heart of the oldest wine-growing region in the world - THE DOURO - on the left bank of the Douro River, at an altitude of 300 meters, between Peso da Régua and Pinhão.

QUINTA DE SANTA EUFÉMIA

EST. 1894



The 40 hectares of vines that comprise the Casa are planted to the Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Amarela, Tinto Cão, Moscatel Galego, Gouveio and Viosinho varieties. Today, 80% of the vines are around 30 years old, while the rest are still youngsters with only 8 years of age. Currently, the company is run by José Viseu de Carvalho and his children, Pedro and Lúcia Carvalho, who uphold the commitment to guarantee quality and continuity and to understand the precious nectar preserved over several decades in their cellars. This is the origin of the Casa Santa Eufémia 10, 20, 30 and 40 year old Port wines and a 1973 White Port, which has become a true trademark across the globe. The Vintage, LBV and Colheita wines also form part of the portfolio, whenever there is quality for these wine categories. The Quality Wines Produced in a Specific Region are subject to a meticulous selection process in order to preserve the standard of quality.

T. EDWARD
NEW YORK

RUBY PORT



Varietal/Blend: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto cão, Tinta Amarela, Tinta Francisca

Farming: Practicing Organic

Soil: schist

Vine Age: 25+ years

Fermentation: De-stalking and crushing, fermentation in stainless steel tanks with controlled temperature.

Aging: stainless steel

Alcohol: 19.00 %

Yeast: indigenous

Fined: none

Filtered: light

Production #s: 2000 cases

Ruby port is the cheapest and most extensively produced type of port. After fermentation, it is stored in tanks made of stainless steel to prevent oxidative aging and preserve its rich claret color. The wine is usually blended to match the House style. Ruby color; red fruit aromas; in the mouth it is fresh with persistent tannins.

Country: Portugal

Region: Douro

Sub Region: Cima Corgo

Vineyard: Letra B

Vineyard Size: 4.5 hectares