



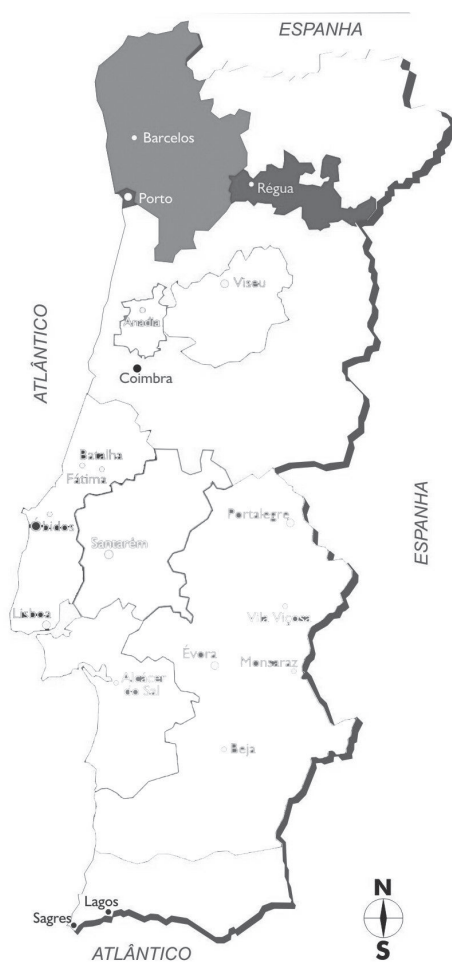
The Quinta de Santa Eufémia winery was founded in 1894 by Bernardo Rodrigues de Carvalho and is located on the left bank of the Douro river at an altitude of 300 meters between Peso da Régua and Pinhão, in the heart of the oldest demarcated wine-producing region in the world: The Douro. This is a region of secrets and unmistakable aromas and the 40 hectares which make up our estate are no exception. Grown on schist terraces, 80% of the grape vines contain red grape varieties such as Tinta Barroca, Touriga Francesa, Tinta Roriz, Touriga Nacional, Tinto Cão and Tinta Amarela, which are harvested mechanically and the remaining 20% are white wine grape varieties such as Malvazia Fina, Malvazia Rei, Moscatel Galego and Cerceal, which are farmed according to traditional methods.

*A **Quinta de Santa Eufémia**, fundada em 1894, por Bernardo Rodrigues de Carvalho, fica localizada na margem esquerda do rio Douro a uma altitude de 300 metros entre Peso da Régua e Pinhão, no coração da região vinícola demarcada mais antiga do mundo - o **Douro**.*

*É uma terra de segredos e aromas inconfundíveis, tal como os 40 hectares de vinha desta Quinta, gerados por entre socalcos de xisto, dos quais 80% se encontram mecanizados com as castas Tinta Barroca, Touriga Francesa, Tinta Roriz, Touriga Nacional, Tinto Cão, Tinta Amarela, e 20% em sistema tradicional com as castas brancas Malvazia Fina, Malvazia Rei, Moscatel Galego e Cerceal.*

*Na "Casa de Sta. Eufémia", do cuidado labor de quem a trabalha e da criteriosa selecção que distingue a nossa qualidade, resulta todo um processo de vinificação próprio que dá origem ao sabor e ao aroma que nos distinguem no mercado.*

*Partilhar a qualidade é o momento único que pretendemos celebrar consigo na feitoria deste Vinho de Quinta ímpar em todo o mundo.*



- stock to be confirmed -

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Ref. CSE001

**MATRICE RED (750 ml)**

<b>Classification</b>	Table Wine
<b>Region</b>	Douro
<b>Grape Varieties</b>	Touriga Nacional, Tinta Barroca, Tinta Roriz and Touriga Nacional
<b>Tasting Notes</b>	It is a fresh wine with good balance and a soft palate, with notes of unripe red berries.
<b>Vinification</b>	Total destemming, with fermentation carried out in temperature-regulated stainless steel vats. The pressed wine is mixed with the run-off wine through automatic and manual pumping
<b>Ageing</b>	In stainless steel vats
<b>Alcohol</b>	12.22% vol.
<b>Food Suggestion</b>	Turkey, chicken and fish
<b>Serving Temp.</b>	16°C
<b>Winemaker</b>	Lucia Carvalho and Pedro Carvalho



Ref. CSE002

**PERENE RED 2009 (750 ml)**

<b>Classification</b>	D.O.C. Douro (Protected Designation of Origin)
<b>Region</b>	Douro
<b>Grape Varieties</b>	Touriga Nacional, Tinta Barroca and Tinta Roriz
<b>Tasting Notes</b>	Initial aroma of cocoa and coffee, followed by hints of soft fruits, mainly ripe plums and blackcurrants. On the palate, it has a youthful freshness with a balanced acidity and smooth tannins, with hints of chocolate.
<b>Vinification</b>	Total destemming, with fermentation carried out in temperature-regulated stainless steel vats. The pressed wine is mixed with the run-off wine through automatic and manual pumping
<b>Ageing</b>	3 months, in French oak barreks
<b>Alcohol</b>	14,46% vol.
<b>Food Suggestion</b>	Seasoned pork meat and fatty fish
<b>Serving Temp.</b>	16°C
<b>Winemaker</b>	Lúcia Carvalho and Pedro Carvalho



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Casa Santa Eufémia



Ref. CSE003

**PERENE WHITE 2011 (750 ml)**

<b>Classification</b>	D.O.C. Douro (Protected Designation of Origin)
<b>Region</b>	Douro
<b>Grape Varieties</b>	50% Sauvignon Blanc, 50% Gouveio
<b>Tasting Notes</b>	It has a citrus-like color, with a lush aroma of tropical fruits (pineapple and passion fruit) and a mouthfeel with a good level of acidity, making it cooler.
<b>Vinification</b>	Total destemming, with fermentation carried out in temperature-regulated stainless steel vats. The pressed wine is mixed with the run-off wine through automatic and manual pumping
<b>Ageing</b>	In stainless steel vats
<b>Alcohol</b>	13,00% vol.
<b>Food Suggestion</b>	Fish and shellfish
<b>Serving Temp.</b>	8°C
<b>Winemaker</b>	Lúcia Carvalho e Pedro Carvalho



Ref. CSE004

**RESERVA RED 2008 (750 ml)**

<b>Classification</b>	D.O.C. Douro (Protected Designation of Origin)
<b>Region</b>	Douro
<b>Grape Varieties</b>	Tinta Barroca, Tinta Roriz, Touriga Franca e Touriga Nacional
<b>Tasting Notes</b>	Ruby color, aromas of ripe red forest fruits and prunes, followed by hints of vanilla and coffee. The acidity gives a feeling of freshness, giving it a long and persistent finish tannins
<b>Vinification</b>	De-stalking and crushing, fermentation in temperature-controlled stainless steel tanks, manually and automatically pumped-over and all the press wine is separated from the free run wine
<b>Ageing</b>	3 months, in French oak casks (1/3 new and 2/3 in second year) in stainless steel tanks
<b>Alcohol</b>	14.0% vol.
<b>Food Suggestion</b>	Red meats, game, and traditional Portuguese cuisine
<b>Serving Temp.</b>	16°C
<b>Winemaker</b>	Lúcia Carvalho and Pedro Carvalho



Ref. CSE007

**UISEU DE CARVALHO GRANDE ESCOLHA RED 2006 (750 ml)**

<b>Classification</b>	D.O.C. Douro (Protected Designation of Origin)
<b>Region</b>	Douro
<b>Grape Varieties</b>	25% Touriga Nacional, 20% Touriga Franca, 25% Tinta Carvalha, 10% Tinta Barroca and 20% Tinta Roriz
<b>Tasting Notes</b>	Ruby colour, soft aromas of red forest fruits. Hints of vanilla and coffee on the palate. It has a good balance due to its acidity, which gives a sensation of freshness. A persistent, long finish. Non-filtered
<b>Vinification</b>	Total destemming, fermentation in controlled temperature stainless steel vat, automatic and manual pumping over and all the press wine is separated from the run-off wine
<b>Ageing</b>	12 months, in 500 litre French oak barrels.
<b>Alcohol</b>	14.33%vol.
<b>Food Suggestion</b>	Red meats, game and traditional Portuguese cuisine
<b>Serving Temp.</b>	16°C
<b>Winemaker</b>	Lúcia Carvalho and Pedro Carvalho