

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

Cartuxa

DOC Alentejo – Évora
Red Reserve 2016



Cartuxa wines reflect the tradition and famed quality of the first people to make wine at Cartuxa; Carthusian monks who in 1587 established the Santa Maria Scala Coeli Monastery. It was first produced in 1987.

DOC Alentejo - Évora

Grape Varieties

Alicante Bouschet and Aragonez

Type of soil

Granítico

Analysis

Alcohol (%) – 14,5

Total acidity (g/l) – 5,6

pH – 3,62

Total sugar (g/l) – 0,5

Vinification

Cartuxa red Reserve is a blend of Alicante Bouschet and Aragonez, planted in the Eugénio de Almeida Foundation, oldest vineyards. When the grapes are judged to be perfectly matured, they are carefully picked and brought into the winery for de-stalking, gentle crushing and fermentation in temperature controlled steel vats. There follows a 15 days maceration period followed by maturation in new French barrels for 15 months, and 15 months in bottle prior to release.

Serving Temperature

16°C to 18°C

Producer

Fundação Eugénio de Almeida

Winemaking Team

Winemaker
Pedro Baptista

Assistant Winemaker
Duarte Lopes