





www.cartuxa.pt

The Cartuxa winery is owned by the Eugénio de Almeida Foundation, a privately-funded charity founded in 1963. Cartuxa gets its name from the Cartuxa Monastery, were the Carthusian monks lived in silence and prayer since 1598. It was first produced in 1986.

DOC Alentejo - Évora

Grape Varieties

Aragonez, Trincadeira, Alicante Bouschet and others

Type of soil

Granitic

Analysis

Alcohol (%) – 15 Total Acidity (g/l) – 5,6 pH – 3,66 Total Sugar (g/l) – 2,4

Vinification

Cartuxa red is a blend of Aragonez, Trincadeira, Alicante Bouschet and others, planted in the Eugénio de Almeida Foundation 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 an extended maceration period followed by maturation in vats and barrels for 12 months. The wine is aged in bottle for 12 months prior to release.

Serving Temperature

16ºC to 18ºC

Producer

Fundação Eugénio de Almeida

Winemaking Team

Winemaker Assistant Winemaker
Pedro Baptista Duarte Lopes