



*Cartuxa*

DOC Alentejo – Évora  
Red 2013



[www.cartuxa.pt](http://www.cartuxa.pt)

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 1986.

#### **DOC Alentejo - Évora**

#### **Grape Varieties**

Aragonez, Alicante Bouschet, Trincadeira and Cabernet Sauvignon

#### **Type of soil**

Granitic

#### **Analysis**

Alcohol (%) - 14,5  
Total Acidity (g/l) - 5,4  
pH - 3,64  
Total Sugar (g/l) - 0,7

#### **Vinification**

Cartuxa red is a blend of Aragonez, Alicante Bouschet, Trincadeira and Cabernet Sauvignon, 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**

16°C to 18°C

#### **Producer**

Fundação Eugénio de Almeida

#### **Winemaker**

Pedro Baptista