

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

Cartuxa

DOC Alentejo - Évora
Sparkling Brut 2009



A “blanc de blanc méthode champenoise” DOC Alentejo sparkling brut was first produced from the white grape Arinto by the Eugénio de Almeida Foundation in 2007.

It is a fresh, elegant sparkling brut to further reinforce the excellence of the Cartuxa range of wines.

DOC – Alentejo, Évora subregion

Varieties

100% White Arinto

Soil

Granite

Analysis

Alcohol content – 12.5%

Tartaric Acid (g/l) – 8.5

pH – 2.95

Residual sugar (g/l) – 5.0

Vinification

Partially fermented in French oak barrels and stainless steel tanks, with lees aging and stirring for six months. Second fermentation in the bottle by the classic “méthod champenoise” followed by another 36 months of lees aging and stirring. Disgorging took place end of February 2013, with 1,600 bottles being produced.

Service

Serve at 10C

Producer

Eugénio de Almeida Foundation

Winemaker

Pedro Baptista