

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

Cartuxa

DOC Alentejo – Évora
Sparkling Brut 2010

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) - 6.8

pH - 2.83

Total Sugar (g/l) - 6.0

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 “méthode champenoise” followed by another 42 months of lees aging and stirring. Disgorging took place end of October 2014 with 1.400 bottles being produced.

Service

Serve at 10°C

Producer

Fundação Eugénio de Almeida

Winemaker

Pedro Baptista



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