

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

Cartuxa

DOC Alentejo – Évora
Sparkling Brut Reserva 2009



A “blanc de blanc méthode champenoise” DOC Alentejo sparkling brut Reserva was first produced from the white grape Arinto by the Eugénio de Almeida Foundation in 2008. It further reinforced the Cartuxa range of wines.

DOC Alentejo – Évora subregion

Varieties

100% white Arinto

Soil

Granite

Analysis

Alcohol content (%) – 12.5

Total acidity (g/l) – 8.2

pH – 2.9

Residual sugar (g/l) – 3.2

Vinification

Fermented in French oak barrels with lees aging and stirring for six months. Second fermentation in the bottle by the classic “méthode champenoise” followed by another 36 months of lees aging and stirring. Disgorging took place in August 2013.

Producer

10°C

Producer

Fundação Eugénio de Almeida

Winemaker

Pedro Baptista