

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

Cartuxa

DOC Alentejo – Évora
Sparkling Brut Reserva
2011

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

Type of Soil
Granítico

Analysis

Alcohol content (%) – 13
Total acidity (g/l) – 6,8
pH – 3,09
Residual sugar (g/l) – 9,7

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 5 year of lees aging and stirring. Disgorging took place in April 2017.

Serving Temperature
10°C

Producer
Fundação Eugénio de Almeida

Winemaker
Pedro Baptista