

*Cartuxa*

FUNDAÇÃO  
EUGÉNIO  
DE ALMEIDA

*Cartuxa*

DOC Alentejo – Évora  
Sparkling Brut Rosé 2012

A “méthode champenoise” DOC Alentejo sparkling brut rosé was first produced from the red grape Touriga Nacional by the Eugénio de Almeida Foundation in 2010. It further reinforced the Cartuxa range of wines.

### DOC Alentejo - Évora subregion

#### Soil

Granite

#### Analysis

Alcohol content (%) - 12.5

Total acidity (g/l) - 7.4

pH - 2.98

Total sugar (g/l) - 3.6

#### Vinification

Fermented in stainless steel tanks with lees aging and stirring for six months. Second fermentation in the bottle by the classic “méthode champenoise” followed by another 14 months of lees aging and stirring. First disgorging took place in June 2014.

#### Service

10°C

#### Producer

Fundação Eugénio de Almeida

#### Winemaker

Pedro Baptista



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