

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

Cartuxa

DOC Alentejo – Évora
Sparkling Brut Rosé 2013

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

Soil

Granitic

Analysis

Alcohol content (%) - 13

Total acidity (g/l) - 6.6

pH - 3.03

Total sugar (g/l) - 1.99

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 19 months of lees aging and stirring. First disgorging took place in November 2015.

Service

10°C

Producer

Fundação Eugénio de Almeida

Winemaker

Pedro Baptista