

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

Cartuxa

DOC Alentejo – Évora
Red 2011



www.cartuxa.pt

Cartuxa wines reflect the tradition and famed quality of the first people to make wine at Cartuxa; Carthusian monks who in 1587 established the Santa Maria Scala Coeli Monastery. It was first produced in 1986.

DOC Alentejo – Évora

Grape Varieties

Aragonez, Alicante Bouschet, Alfrocheiro and Trincadeira

Type of soil

Granitic

Analysis

Alcohol (%) – 14.5

Total acidity (g/l) – 5.4

pH – 3.70

Total sugar (g/l) – 3.2

Vinification

Cartuxa red is a blend of Aragonez, Alicante Bouschet, Alfrocheiro and Trincadeira planted in the Fundação Eugénio de Almeida vineyards. When the grapes are judged to be perfectly matured, they are carefully picked and brought into the winery for de-stalking, gentle crushing and fermentation in temperature controlled steel vats. There follows an extended maceration period followed by maturation in vats and barrels for 12 months. The wine is aged in bottle for 9 months prior to release.

Serving Temperature

16°C to 18°C

Producer

Fundação Eugénio de Almeida

Winemaker

Pedro Baptista