



FUNDAÇÃO
EUGÉNIO
DE ALMEIDA



DOC Alentejo – Évora
White 2014

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

Antão Vaz and Arinto

Type of soil

Granític

Analysis

Álcool (%) – 14

Total Acidity (g/l) – 5.4

pH – 3.16

Total Sugar (g/l) – 0.7

Vinification

Cartuxa white is a blend of Antão Vaz and Arinto planted in the Fundação Eugénio de Almeida vineyards. When the grapes reach the right point of maturation they are carefully picked, de-stalked and gently crushed. Fermentation is in stainless steel vats at a controlled temperature of 16°C and the wine matures on the lees for a further nine months, with battonage.

Serving Temperature

10°C to 12°C

Producer

Fundação Eugénio de Almeida

Winemaker

Pedro Baptista