



FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

Cartuxa

DOC Alentejo - Évora
White 2017



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

Granitic

Analysis

Alcohol (%) – 13,5

Total Acidity (g/l) – 5,1

pH – 3,35

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

Winemaking Team

Winemaker **Assistant Winemaker**

Pedro Baptista Duarte Lopes