



*Cartuxa*

DOC Alentejo - Évora  
White 2015



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

Antão Vaz, Arinto and Roupeiro

#### **Type of soil**

Granitic

#### **Analysis**

Alcohol (%) - 13,5  
Total Acidity (g/l) - 5,1  
pH - 3,28  
Total Sugar (g/l) - 0,6

#### **Vinification**

Cartuxa white is a blend of Antão Vaz, Arinto and Roupeiro 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 twelve months, with battonage.

#### **Serving Temperature**

10°C to 12°C

#### **Producer**

Fundação Eugénio de Almeida

#### **winemaker**

Pedro Baptista