

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA



Vinho Regional Alentejano
Rose 2018

Ready for immediate consumption
and every day enjoyment.
First produced in 2004.



Vinho Regional Alentejano

Grape Varieties

Castelão, Touriga Nacional and Syrah

Type of Soil

Granitic

Analysis

Alcohol (%) – 12,5

Total Acidity (g/l) – 6,1

pH – 3,13

Residual Sugar (g/l) – 0,3

Vinification

EA rose is a blend of Castelão, Touriga Nacional and Syrah, planted in the Eugénio de Almeida Foundation vineyards. When the grapes reach the right point of maturation they are carefully picked and brought to the winery. Following the harvest the grapes are de-stalked, lightly crushed and undergo a short period of maceration, pressing and clarification of the must. Fermentation is at 16°C in stainless steel vats and thereafter the wine is filtered and stabilized ready for drinking.

Serving Temperature

8°C a 10°C

Producer

Fundação Eugénio de Almeida

Winemaking Team

Winemaker

Pedro Baptista

Assistant Winemaker

Duarte Lopes