



Vinho Regional Alentejano  
White 2016 Organic

The Eugénio de Almeida Foundation, in order to protect natural resources and sustainable viticulture practices, in 2015, produced his first organic wine.



### Vinho Regional Alentejano

#### Grape Varieties

Assario

#### Type of soil

Granítico

#### Analyses

Alcohol (%) – 13

Total Acidity (g/l) – 5,3

pH – 3,05

Total Sugar (g/l) – 0,9

#### Vinification

Produced from Assario grown in our own vineyards at Eugénio de Almeida Foundation following sustainable viticulture practices. 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 8 months. This wine is stabilized by cold, gently filtration before bottling.

#### Serving Temperature

10°C a 12°C

#### Producer

Eugénio de Almeida Foundation

#### Winemaking Team

##### Winemaker

Pedro Baptista

##### Assistant Winemaker

Duarte Lopes