

*Cartuxa*

FUNDAÇÃO  
EUGÉNIO  
DE ALMEIDA

# ScalaCoeli

Vinho Regional Alentejano  
Red 2015



This wine takes its name from the Santa Maria Scala Coeli Monastery where monks live in silence and daily prayer. Only produced in exceptional years from grape varieties which are not typical from the Alentejo region, since 2005.

## Vinho Regional Alentejano

### Grape Varieties

Touriga Nacional

### Type of Soil

Granític

### Analysis

Alcohol (%) – 14,5

Total Acidity (g/l) – 5,5

pH – 3,07

Residual Sugar (g/l) – 0,8

### Vinification

In 2015 Touriga nacional was used, harvested on the 6 of September. After picking, the grapes underwent cold maceration followed by fermentation at 28°C and a further, prolonged, maceration for 30 days. Maturation took place over 14 months in new french oak barrels.

### Serving Temperature

16°C a 18°C

### Producer

Fundação Eugénio de Almeida

### Winemaking Team

#### Winemaker

Pedro Baptista

#### Assistant Winemaker

Duarte Lopes