

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

vinea

Cartuxa

Vinho Regional Alentejano
Red 2016

Ready for immediate consumption and everyday enjoyment.
First produced in 2013.



Vinho Regional Alentejano

Grape Varieties

Aragonez, Trincadeira, Alicante Bouschet, Touriga Nacional and Syrah

Type of soil

Granítico

Analyses

Alcohol (%) – 13
Total Acidity (g/l) – 5,1
pH – 3,8
Total Sugar (g/l) – 0,5

Vinification

Vinea Cartuxa red is a blend of Aragonez, Trincadeira, Alicante Bouschet, Touriga Nacional and Syrah. The fermentation takes place at 24-27°C in stainless steel vats. After fermentation the wine is filtered, blended, stabilised and bottled.

Serving Temperature

16°C a 18°C

Producer

Fundação Eugénio de Almeida

Winemaking Team

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|------------------|----------------------------|
| Winemaker | Assistant Winemaker |
| Pedro Baptista | Duarte Lopes |