



FUNDAÇÃO
EUGÉNIO
DE ALMEIDA



DOC Alentejo – Évora

Red 2022

Tinto de Talha – Organic Wine

Cartuxa reflects the tradition and famed quality of the first people to make wine at Cartuxa: Carthusian monks who in 1598 established the Santa Maria Scala Coeli Monastery. With the aim of bringing back to life traditional wine making in the Alentejo, we produced this organic Cartuxa Tinto da Talha red, which was fermented and matured in clay pots.



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Grapes Varieties: Aragonez, Trincadeira and Alicante Bouschet

Type of Soil

Granitic

Analysis

Alcohol (%) – 13,5

Total Acidity (g/l) – 5,0

pH – 3,81

Total Sugar (g/l) – 0,4

Vinification

Estate produced and bottled from handpicked Aragonez, Trincadeira and Alicante Bouschet, red varieties showing perfect sanitation and maturation conditions. After a slow fermentation in old clay pots, the wine rested in full maceration in the pots until mid-November, by which time it was naturally filtered and submitted to a few months of ageing in the pots. The combination of fermentation in clay pots and post-fermentation full maceration brings forgotten sensations of unique aromas and flavours.

Serving temperature

16°C a 18°C

Producer

Fundação Eugénio de Almeida

Winemaking Team

Winemaker **Assistant Winemaker**

Pedro Baptista Duarte Lopes