

*Cartuxa*

FUNDAÇÃO  
EUGÉNIO  
DE ALMEIDA

*Cartuxa*

DOC Alentejo – Évora  
Red Reserva 2018



Cartuxa wines reflect the tradition and famed quality of the first people to make wine at Cartuxa; Carthusian monks who in 1587 established the Santa Maria Scala Coeli Monastery. It was first produced in 1987.

#### **DOC Alentejo - Évora**

#### **Grape Varieties**

Alicante Bouschet and Aragonez

#### **Type of soil**

Granític

#### **Analysis**

Alcohol (%) – 15

Total acidity (g/l) – 6,0

pH – 3,62

Total sugar (g/l) – 1,8

#### **Vinification**

Cartuxa red Reserve is a blend of Alicante Bouschet and Aragonez, planted in the Eugénio de Almeida Foundation, oldest vineyards. When the grapes are judged to be perfectly matured, they are carefully picked and brought into the winery for destalking, gentle crushing and fermentation in temperature controlled steel vats. There follows a 15 days maceration period followed by maturation in new French barrels for 15 months, and 36 months in bottle prior to release.

#### **Serving Temperature**

16°C to 18°C

#### **Producer**

Fundação Eugénio de Almeida

#### **Winemakers**

Pedro Baptista | Duarte Lopes