



The EA premium offer. First produced in 2005.



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# Vinho Regional Alentejano

### **Grapes Varieties**

Alicante Bouschet, Syrah, Aragonez and Touriga Nacional

# Type of soil

Granític

# **Analyses**

Álcohol (%) – 14,0 Total acidity (g/l) – 5,6 pH – 3,61 Total sugar (g/l) – 1,1

#### Vinification

Produced from Alicante Bouschet, Syrah, Aragonez and Touriga Nacional, planted at the Eugénio de Almeida Foundation vineyards. When grapes attain optimum ripeness they are taken to the winery where they undergo a light crush and de-stalking. Fermentation takes place in stainless steel vats between 24-27°C. Maturation is in barrels for 6 months and thereafter it is prepared for further aging in bottle.

# **Serving Temperature**

16ºC a 18ºC

### **Producer**

Fundação Eugénio de Almeida

### Winemakers

Pedro Baptista | Duarte Lopes