

*Cartuxa*

FUNDAÇÃO  
EUGÉNIO  
DE ALMEIDA

*Cartuxa*

DOC Alentejo – Évora  
Red 2016

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 1986.



#### DOC Alentejo - Évora

#### Grape Varieties

Alicante Bouschet, Aragonez and Trincadeira

#### Type of soil

Granitic

#### Analysis

Alcohol (%) – 14

Total Acidity (g/l) – 5,7

pH – 3,79

Total Sugar (g/l) – 1,2

#### Vinification

Cartuxa red is a blend of Alicante Bouschet, Aragonez and Trincadeira, planted in the Eugénio de Almeida Foundation vineyards. When the grapes are judged to be perfectly matured, they are carefully picked and brought into the winery for de-stalking, gentle crushing and fermentation in temperature controlled steel vats. There follows an extended maceration period followed by maturation in vats and barrels for 12 months. The wine is aged in bottle for 9 months prior to release.

#### Serving Temperature

16°C to 18°C

#### Producer

Fundação Eugénio de Almeida

#### Winemaking Team

##### Winemaker

Pedro Baptista

##### Assistant Winemaker

Duarte Lopes