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
Aragonez, Alicante Bouschet, Alfrecheiro and Trincadeira

Type of soil
Granitic

Analysis
Alcohol (%) – 14
Total Acidity (g/l) – 5.4
pH – 3.69
Total Sugar (g/l) – 0.7

Vinification
Cartuxa red is a blend of Aragonex, Alicante Bouschet, Alfrecheiro 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 12 months prior to release.

Serving Temperature
16ºC to 18ºC

Producer
Fundação Eugénio de Almeida

Winemaker
Pedro Baptista