A “méthode champenoise” DOC Alentejo sparkling brut rosé was first produced from the red grape Touriga Nacional by the Eugénio de Almeida Foundation in 2010. It further reinforced the Cartuxa range of wines.

**DOC Alentejo - Évora**

**Soil**
Granitic

**Analysis**
- Alcohol content (%) – 13,5
- Total acidity (g/l) – 6,8
- pH – 3,09
- Total sugar (g/l) – 2,1

**Vinification**
Fermented in stainless steel tanks with lees aging and stirring for six months. Second fermentation in the bottle by the classic “méthode champenoise” followed by another 36 months of lees aging and stirring.

**Service**
10ºC

**Producer**
Fundação Eugénio de Almeida

**Winemaker**
Pedro Baptista