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**
Antão Vaz and Arinto

**Type of soil**
Granitic

**Analysis**
- Alcohol (%) – 14
- Total Acidity (g/l) – 5.4
- pH – 3.16
- Total Sugar (g/l) – 0.7

**Vinification**
Cartuxa white is a blend of Antão Vaz and Arinto planted in the Fundação Eugénio de Almeida vineyards. When the grapes reach the right point of maturation they are carefully picked, de-stalked and gently crushed. Fermentation is in stainless steel vats at a controlled temperature of 16ºC and the wine matures on the lees for a further nine months, with battonage.

**Serving Temperature**
10ºC to 12ºC

**Producer**
Fundação Eugénio de Almeida

**Winemaker**
Pedro Baptista

www.cartuxa.pt