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 (%) – 13.5
- Total Acidity (g/l) – 5.9
- pH – 3.24
- Total Sugar (g/l) – 0.6

**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 16°C and the wine matures on the lees for a further nine months, with battonage.

**Serving Temperature**
10°C to 12°C

**Producer**
Fundação Eugénio de Almeida

**Winemaking Team**
- **Winemaker**
  - Pedro Baptista
- **Assistant Winemaker**
  - Duarte Lopes

[www.cartuxa.pt](http://www.cartuxa.pt)