



Cartuxa

DOC Alentejo - Évora
White 2018



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.

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Grape Varieties

Antão Vaz and Arinto

Type of soil

Granitic

Analysis

Alcohol (%) – 13

Total Acidity (g/l) – 5,7

pH – 3,40

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 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 **Assistant Winemaker**

Pedro Baptista Duarte Lopes