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
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

www.cartuxa.pt