To protect natural resources and sustainable vine growing procedures the Eugénio de Almeida Foundation produced its first organic wine in 2015.

**Vinho Regional Alentejano**

**Grape Varieties**
Alicante Bouchet and Syrah

**Type of soil**
Granitic

**Analyses**
- Alcohol (%) – 13
- Total Acidity (g/l) – 5,2
- pH – 3,74
- Total Sugar (g/l) – 0,4

**Vinification**
EA Red Organic is a blend of Alicante Bouchet and Syrah planted in our own vineyards at Eugénio de Almeida Foundation following sustainable viticulture practices. 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 24-27°C. The wine age 6 months in french barrels. Gently filtration before bottling.

**Serving Temperature**
16°C a 18°C

**Producer**
Eugénio de Almeida Foundation

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

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