The Eugénio de Almeida Foundation, in order to protect natural resources and sustainable viticulture practices, in 2015, produced his first organic wine.

**Vinho Regional Alentejano**

**Grape Varieties**
Trincadeira, Aragonez and Syrah

**Type of soil**
Granitic

**Analyses**
- Alcohol (%) – 15
- Total Acidity (g/l) – 5,3
- pH – 3,88
- Total Sugar (g/l) – 0,3

**Vinification**
EA Red Organic is a blend of Trincadeira, Aragonez, 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 8 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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