Ready for immediate consumption and every day enjoyment. First produced in 2004.

Vinho Regional Alentejano

Grape Varieties
Touriga Nacional, Castelão, Syrah and Alfrocheiro

Type of Soil
Granitic

Analysis
Alcohol (%) – 13
Total Acidity (g/l) – 6,1
pH – 3,00
Residual Sugar (g/l) – 0,4

Vinification
EA rose is a blend of Touriga Nacional, Castelão, Syrah and Alfrocheiro planted in the Eugénio de Almeida Foundation vineyards. When the grapes reach the right point of maturation they are carefully picked and brought to the winery. Following the harvest the grapes are de-stalked, lightly crushed and undergo a short period of maceration, pressing and clarification of the must. Fermentation is at 16ºC in stainless steel vats and thereafter the wine is filtered and stabilized ready for drinking.

Producer
Fundação Eugénio de Almeida

Serving Temperature
8ºC to 10ºC

Winemaking Team

Winemaker
Pedro Baptista

Assistant Winemaker
Duarte Lopes