Vinho Regional Alentejano
Rose 2017

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

Grape Varieties
Syrah, Touriga Nacional, Alfrecheiro and Castelão

Type of Soil
Granitic

Analysis
Alcohol (%) – 13
Total Acidity (g/l) – 5.7
pH – 3.2
Residual Sugar (g/l) – 0.4

Vinification
EA rose is a blend of Syrah, Touriga Nacional, Alfrecheiro and Castelão, 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 16°C in stainless steel vats and thereafter the wine is flitred and stabilized ready for drinking.

Serving Temperature
8°C a 10°C

Producer
Fundação Eugénio de Almeida

Winemaking Team
Winemaker
Pedro Baptista
Assistant Winemaker
Duarte Lopes

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