
Vinho Regional Alentejano

Grape Varieties
Castelão, Touriga Nacional and Syrah

Type of Soil
Granitic

Analysis
Alcohol (%) – 12.5
Total Acidity (g/l) – 6.1
pH – 3.13
Residual Sugar (g/l) – 0.3

Vinification
EA rose is a blend of Castelão, Touriga Nacional and Syrah, 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 flitted 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