
Vinho Regional Alentejano

Grapes Varieties
Roupeiro, Antão Vaz and Arinto

Type of soil
Granitic

Analyses
Alcohol (%) – 12,5
Total Acidity (g/l) – 5,0
pH – 3,35
Total Sugar (g/l) – 0,5

Vinification
Produced from Roupeiro, Antão Vaz and Arinto grown in our own vineyards at the Eugénio de Almeida Foundation. After harvesting, the grapes are taken to the winery where they are cooled, de-stalked, lightly crushed, pressed ready for fermentation at 16ºC in stainless steel vats. After fermentation the wine is filtered, blended and stabilised ready for early drinking.

Serving Temperature
10ºC to 12ºC

Producer
Fundação Eugénio de Almeida

Winemaking Team
Winemaker
Pedro Baptista
Assistant Winemaker
Duarte Lopes

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