
Vinho Regional Alentejano

Grapes Varieties
Antão Vaz, Arinto and Roupeiro

Type of soil
Granitic

Analyses
Alcohol (%) – 13.5
Total Acidity (g/l) – 6.1
pH – 3.17
Total Sugar (g/l) – 0.5

Vinification
Produced from grown Antão Vaz, Arinto and Roupeiro 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 16°C in stainless steel vats. After fermentation the wine is filtered, blended and stabilised ready for early drinking.

Serving Temperature
10°C to 12°C

Producer
Fundação Eugénio de Almeida

Winemaking Team
Winemaker
Pedro Baptista

Assistant Winemaker
Duarte Lopes

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