The Eugénio de Almeida Foundation, in order to protect natural resources and sustainable viticulture practices, in 2015, produced his first organic wine.

Vinho Regional Alentejano

Grape Varieties
Assario

Type of soil
Granitic

Analyses
Alcohol (%) – 13
Total Acidity (g/l) – 5.3
pH – 3.05
Total Sugar (g/l) – 0.9

Vinification
Produced from Assario grown in our own vineyards at Eugénio de Almeida Foundation following sustainable viticulture practices. When the grapes reach the right point of maturation they are carefully picked, de-stalked and gently crushed. Fermentation is in stainless steel vats at a controlled temperature of 16ºC and the wine matures on the lees for a further 8 months. This wine is stabilized by cold, gently filtration before bottling.

Serving Temperature
10ºC a 12ºC

Producer
Eugénio de Almeida Foundation

Winemaking Team
Winemaker | Assistant Winemaker
Pedro Baptista | Duarte Lopes

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