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) – 5,2  
 pH – 3,3  
Total Sugar (g/l) – 0,5

**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 16°C and the wine matures on the lees for a further 8 months. This wine is stabilized by cold, gently filtration before bottling.

**Serving Temperature**  
10°C a 12°C

**Producer**  
Eugénio de Almeida Foundation

**Winemaking Team**  
**Winemaker** Pedro Baptista  
**Assistant Winemaker** Duarte Lopes

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