These wines are based on the tradicional nature of wine making in the Évora region. Records show that a Foral (royal decree) was bestowed on the city by King Manuel I in 1501. The Cartuxa winery has combined ancient practices with today's know how to create this unique wine: evocative of wines made in Évora for time immemorial. It was first produced in 2000.

DOC Alentejo - Évora

Grape Varieties
Alicante Bouschet, Aragonez and Trincadeira

Type of soil
Granitic

Analyses
Alcohol (%) – 15
Total Acidity (g/l) – 5,2
pH – 3,76
Total Sugar (g/l) – 0,8

Vinification
Foral red is a blend of Alicante Bouschet, Aragonez and Trincadeira, planted in the Fundação Eugénio de Almeida vineyards. When the grapes reach optimum maturation they are carefully picked and brought to the winery where they are fermented in stainless steel vats at a controlled temperature. The wine is further macerated before maturing for twelve months in barrel and ageing for four months in bottle prior to release.

Serving Temperature
16ºC a 18ºC

Producer
Fundação Eugénio de Almeida

Winemaking Team
Winemaker
Pedro Baptista

Assistant Winemaker
Duarte Lopes