Foral de Évora

DOC Alentejo – Évora

Red 2012

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 knowledge 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
Trincadeira, Alicante Bouschet e Aragonez

Type of soil
Granitic

Analyses
Álcool (%) – 14
Acidez total (g/l) – 5.7
pH – 3.6
 Açúcares totais (g/l) – 1.0

Vinification
Foral red is a blend of Trincadeira, Alicante Bouschet and Aragonez, 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 twelve months in bottle prior to release.

Serving Temperature
16ºC a 18ºC

Producer
Fundação Eugénio de Almeida

Winemaker
Pedro Baptista

www.cartuxa.pt