Foral de Évora
DOC Alentejo – Évora
White 2017

These wines are based on the traditional nature of winemaking 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.

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Grape Varieties
Assario

Type of soil
Granitic

Analyses
Álcool (%) – 13,5
Total Acidity (g/l) – 5,9
pH – 3,20
Total Sugar (g/l) – 0,8

Vinification
Produced from Assario and in the Fundação Eugénio de Almeida vineyards. When the grapes reach the right point of maturation they are carefully picked and brought to the winery, where they are fermented on stainless steel vats at a controlled temperature, then the wine matures on the lees for a eight months period, with battonage, prior to release.

Serving Temperature
10°C to 12°C

Producer
Fundação Eugénio de Almeida

Winemaking Team
Winemaker
Pedro Baptista
Assistant Winemaker
Duarte Lopes

www.cartuxa.pt