Scala Coeli (Stairway to Heaven in Latin) takes its name from the Santa Maria Scala Coeli Monastery usually known as the Cartuxa Monastery where Carthusian monks live in silence and prayer. First produced in 2008, it is the result of the best varietals of each vintage, showing non indigenous grape varieties to the Alentejo.

Vinho Regional Alentejano

Grape Varieties
Verdelho

Type of Soil
Granitic

Analysis
Alcohol (%) – 14
Total Acidity (g/l) – 6,32
pH – 3,30
Total Sugar (g/l) – 2,6

Vinification
Produced from Verdelho with grapes picked on August 19th. Comprehensive berry selection at the winery was followed by fermentation in stainless steel tanks with a further 12 months of lees ageing and stirring.

Serving Temperature
12°C

Producer
Fundação Eugénio de Almeida

Winemaker
Pedro Baptista