Ready for immediate consumption and everyday enjoyment.
First produced in 2013.

Vinho Regional Alentejano

Grape Varieties
Aragonez, Trincadeira, Alicante Bouschet, Touriga Nacional and Syrah

Type of soil
Granitic

Analyses
Alcohol (%) – 13
Total Acidity (g/l) – 5.1
pH – 3.8
Total Sugar (g/l) – 0.5

Vinification
Vinea Cartuxa red is a blend of Aragonez, Trincadeira, Alicante Bouschet, Touriga Nacional and Syrah.
The fermentation takes place at 24-27°C in stainless steel vats. After fermentation the wine is filtered, blended, stabilised and bottled.

Serving Temperature
16°C a 18°C

Producer
Fundação Eugénio de Almeida

Winemaking Team

Winemaker
Pedro Baptista

Assistant Winemaker
Duarte Lopes