



Cartuxa

DOC Alentejo – Évora
Sparkling Brut 2015



A “blanc de blanc méthode classic” DOC Alentejo sparkling brut was first produced from the white grape Arinto by the Eugénio de Almeida Foundation in 2007. It is a fresh, elegant sparkling brut to further reinforce the excellence of the Cartuxa range of wines.

DOC – Alentejo, Évora

Grape Varietie

Arinto

Type of Soil

Granític

Analysis

Alcohol (%) – 13

Total acidity (g/l) – 6,2

pH – 3,03

Residual Sugar (g/l) – 9,9

Vinification

Partially fermented in French oak barrels and stainless steel tanks, with lees aging and stirring for six months. Second fermentation in bottle by the classic méthode followed by another 6 months of lees aging and stirring. Disgorging after 7 years in bottle.

Serving Temperature

10º

Producer

Eugénio de Almeida Foundation

Winemaker

Pedro Baptista