



Cartuxa

DOC Alentejo – Évora
Sparkling Brut Reserva 2016

A “blanc de blanc méthode champenoise” DOC Alentejo sparkling brut Reserva was first produced from the white grape Arinto by the Eugénio de Almeida Foundation in 2008. It further reinforced the Cartuxa range of wines.



DOC Alentejo – Évora

Type of Soil

Granític

Analysis

Alcohol content (%) – 12,5

Total acidity (g/l) – 6,1

pH – 3,02

Residual sugar (g/l) – 0,9

Vinification

Fermented in French oak barrels with lees aging and stirring for six months. Second fermentation in the bottle by the classic “méthode champenoise” followed by another 7 year of lees aging and stirring.

Serving Temperature

10°C

Producer

Fundação Eugénio de Almeida

Winemakers

Pedro Baptista | Duarte Lopes