

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

Cartuxa

DOC Alentejo – Évora
Sparkling Brut Rosé 2015

A “méthode champenoise” DOC Alentejo sparkling brut rosé was first produced from the red grape Touriga Nacional by the Eugénio de Almeida Foundation in 2010. It further reinforced the Cartuxa range of wines.



DOC Alentejo - Évora

Soil

Granitic

Analysis

Alcohol content (%) – 13,0

Total acidity (g/l tartaric ac.) – 6,5

pH – 3,01

Total sugar (g/l) – 11,6

Vinification

Hand picked grapes with high level of selection on field. Grape transport in small boxes with direct unloading to the press – full bunch pressing. Very smooth pressing cycles, using the cuvée fraction only - free run and low pressure juice. Alcoholic fermentation in temperature-controlled stainless steel tanks, with maturation on fine lees for 6 months, with periodic *batonnage*. Second fermentation in bottle by the classic method. Ageing on lees for at least 36 months in the cellars of the Monastery of Cartuxa.

Service

10°C

Producer

Fundação Eugénio de Almeida

Winemakers

Pedro Baptista

Duarte Lopes