



Cartuxa

DOC Alentejo – Évora
Red 2022

The Cartuxa winery is owned by the Eugénio de Almeida Foundation, a privately-funded charity founded in 1963. Cartuxa gets its name from the Cartuxa Monastery, where the Carthusian monks lived in silence and prayer since 1598. It was first produced in 1986.



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Grape Varieties

Alicante Bouschet, Trincadeira and Aragonez

Type of soil

Granitic and Schistous

Analysis

Alcohol (%) – 14,0
Total Acidity (g/l) – 5,0
pH – 3,80
Total Sugar (g/l) – 0,5

Vinification

Cartuxa red is a blend of Alicante Bouschet, Trincadeira and Aragonez, planted in the Eugénio de Almeida Foundation vineyards. When the grapes are judged to be perfectly matured, they are carefully picked and brought into the winery for de-stalking, gentle crushing and fermentation in temperature controlled steel vats. There follows an extended maceration period followed by maturation in vats and barrels for 12 months. The wine is aged in bottle for 24 months prior to release.

Serving Temperature

16°C to 18°C

Producer

Fundação Eugénio de Almeida

Winemakers

Pedro Baptista | Duarte Lopes