



Cartuxa

DOC Alentejo – Évora
Red Reserva 2019



www.cartuxa.pt

Cartuxa wines reflect the tradition and famed quality of the first people to make wine at Cartuxa; Carthusian monks who in 1587 established the Santa Maria Scala Coeli Monastery. It was first produced in 1987.

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Grape Varieties

Alicante Bouschet, Aragonez and Cabernet Sauvignon

Type of soil

Granític

Analysis

Alcohol (%) – 15

Total acidity (g/l) – 5,7

pH – 3,56

Total sugar (g/l) – 1

Vinification

Cartuxa red Reserve is a blend of Alicante Bouschet, Aragonez, and Cabernet Sauvignon, planted in the Eugénio de Almeida Foundation, oldest 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 a 15 days maceration period followed by maturation in new French barrels for 15 months, and 48 months in bottle prior to release.

Serving Temperature

16°C to 18°C

Producer

Fundação Eugénio de Almeida

Winemakers

Pedro Baptista | Duarte Lopes