



*Cartuxa*

DOC Alentejo - Évora  
Rose 2023



[www.cartuxa.pt](http://www.cartuxa.pt)

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 2021.

#### **DOC Alentejo - Évora**

#### **Grape Varieties**

Touriga Nacional

#### **Type of soil**

Granitic

#### **Analysis**

Alcohol (%) – 12

Total Acidity (g/l tartaric ac.) – 6,4

pH – 3,25

Total Sugar (g/l) – 0,3

#### **Vinification**

Cartuxa rose is made from two selected plots of Touriga Nacional, planted 25 years ago at the Fundação Eugénio de Almeida vineyards. Grapes were carefully hand picked and cool down to 14°C, before destemmed and perfectly optical sorted. 100% Free-run juice was selected from the press (gravity feed) for fermentation in stainless steel – aged oak barrel accounts for 10% of the blend to gently intensify the wine's body and mouthfeel. No malolactic fermentation applied. Evolution *sur lees* for six months, with regular *bâtonnage*.

#### **Serving Temperature**

10°C to 12°C

#### **Producer**

Fundação Eugénio de Almeida

#### **Winemaking**

Pedro Baptista | Duarte Lopes