

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

Cartuxa

DOC Alentejo - Évora White
2017

Full Maceration Wine



www.cartuxa.pt

Cartuxa reflects the tradition and famed quality of the first people to make wine at Cartuxa: Carthusian monks who in 1598 established the Santa Maria Scala Coeli Monastery. This wine produced with full maceration, revives a century-old tradition of wine making at the Cartuxa winery, property of the Eugénio de Almeida Foundation.

DOC Alentejo – Évora

Grape Varieties: Arinto, Roupeiro, Fernão Pires, Trincadeira das Pratas e Malvasia Rei

Type of Soil

Granitic

Analysis

Alcohol (%) – 12,5

Total acidity (g/l) – 5,1

pH – 3,45

Total sugar (g/l) – 0,5

Vinification

Estate produced and bottled from Arinto, Roupeiro, Fernão Pires, Trincadeira das Pratas and Malvasia Rei white varieties planted in a very old single vineyard, hand-picked and showing perfect sanitation and maturation conditions. Fermentation with full maceration took place at 14°C for 29 days.

Serving temperature

10°C to 12°C

Producer

Fundação Eugénio de Almeida

Winemaking Team

Winemaker **Assistant Winemaker**

Pedro Baptista Duarte Lopes