



Cartuxa

DOC Alentejo - Évora
White 2024



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.

DOC Alentejo - Évora

Grape Varieties

Antão Vaz, Arinto and Roupeiro

Type of soil

Granitic

Analysis

Alcohol (%) – 12,5

Total Acidity (g/l) – 6,0

pH – 3,28

Total Sugar (g/l) – 0,6

Vinification

Cartuxa white is a blend of Antão Vaz, Arinto and Roupeiro, planted in the Fundação Eugénio de Almeida vineyards. When the grapes reach the right point of maturation they are carefully picked, de-stalked and gently crushed. Fermentation is in stainless steel vats at a controlled temperature of 16°C and the wine matures on the lees for a further nine months, with battonage.

Serving Temperature

10°C to 12°C

Producer

Fundação Eugénio de Almeida

Winemaking

Pedro Baptista | Duarte Lopes