

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

Cartuxa

DOC Alentejo – Évora
Sparkling Brut Rosé 2014

A “méthode champenoise” DOC Alentejo sparkling brut rosé was first produced from the red grape Touriga Nacional by the Eugénio de Almeida Foundation in 2010. It further reinforced the Cartuxa range of wines.



DOC Alentejo - Évora

Soil
Granitic

Analysis
Alcohol content (%) – 13,5
Total acidity (g/l) – 6,8
pH – 3,09
Total sugar (g/l) – 2,1

Vinification
Fermented in stainless steel tanks with lees aging and stirring for six months. Second fermentation in the bottle by the classic “méthode champenoise” followed by another 36 months of lees aging and stirring.

Service
10°C

Producer
Fundação Eugénio de Almeida

Winemaker
Pedro Baptista