

*Cartuxa*

FUNDAÇÃO  
EUGÉNIO  
DE ALMEIDA

*Cartuxa*

DOC Alentejo- Évora  
Red 2018  
Talha Wine (Biological)

Its name is inspired by the Carthusian monks [Cartuxos] who, since 1598, have practiced a solitary life of prayer at the Cartuxa Monastery in Évora. As a way of reviving one of the traditional ways of producing wine in Adega Cartuxa [Cartuxa Winery], located at Quinta de Valbom, where quality wines have been produced for over two centuries, the Eugénio de Almeida Foundation presents this red wine made in old clay pots.



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

## DOC Alentejo-Évora

### Varieties

Alicante Bouschet, Trincadeira and Aragonez

### Type of soil

Granitic

### Analytical data

Alcohol (%)–14.5

Total acidity (g/l)–5.6 pH- 3.84

Total sugars (g/l)–0.3

### Winemaking

Produced from grapes of the Alicante Bouschet, Trincadeira and Aragonez varieties, planted in Quinta de Valbom, which, after manual harvest, undergo a selection process, also manual, and the best berries are fermented in old clay pots. After the alcoholic fermentation, the wine remains, together with the grapes, in a maceration period. The clay pots are "opened", bled and the wine cleansed, only after November 11<sup>th</sup>. The wine rests for a few more months in the clay pots, which allows it to acquire a special character, transmitting to the wine unique characteristics that bring us aromatic sensations we have already forgotten.

### Serving temperature

16°C to 18°C

### Producer

Eugénio de Almeida Foundation

### Winemaking team

Winemaker

Pedro Baptista

Assistant Winemaker

Duarte Lopes