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Rosé 2025

Regional Alentejo

While the region of Évora has had a long history of wine production, the cultivation of vines has been a part of the history of Casa Agrícola Eugénio de Almeida since the end of the 19th Century. The Eugénio de Almeida Foundation is part of a long history in the wine sector, first producing wine under the Cartuxa label in 1986. As an homage to its founder "Vasco Maria Eugénio de Almeida" the EA brand combines tradition with modernity to show the best of the Alentejo.

Varieties: Syrah (65%), Castelão (30%), Aragonez (5%)
Vines: 30 Years old
Soil Type: Granitic
Analytical Data: Alcohol (%): 12.5 | Total Acidity (g/l tartaric acid): 6.3; pH: 3.23 | Total Sugar (g/l): 0.3
Energy Value: 73 kcal/100ml (303 kJ/100ml)

Harvest: The 2025 growing season again showed how challenging the climate can be. A very wet winter and spring were followed by a summer with several days above 40°C, creating an intense and contrasting growing cycle. Careful vineyard management was essential in a year of high downy mildew pressure. Final yields were lower, especially for white varieties, but the reduced crop produced more intense, expressive and authentic fruit, precisely reflecting the terroir and resilient identity of Alentejo.

Winemaking: Manual harvest, followed by chilling of the grapes to 12ºC. Full bunch press with a selection of the must using low pressure for fermentation in stainless steel tanks. Malolactic fermentation did not occur.

Ageing: In stainless steel tanks for 6 months

Recommended Consumption Range: 2026 to 2029

Serving Temperature : 8ºC to 10ºC

Tasting Notes: Coral-pink color. Delicate aromas of red fruit and lychee, with floral notes over an elegant herbal backdrop. The palate has balanced volume and body, while vibrant acidity lifts an intense and exceptionally persistent expression of fruit.

Food Pairing: Tuna tartare with toasted sesame; burrata bruschetta with cherry tomatoes and pesto; sea bass ceviche with raspberry and herbs; lobster ravioli with coconut and lemon broth.

Winemakers:
Pedro Baptista | Duarte Lopes