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Regional Alentejo

Red 2025 Syrah

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.

Grape variety: Syrah (100%)
Vineyards: 35 years old
Soil Type: Granite
Analytical data: Alcohol (%) – 14.50; Total acidity (g/l tartaric acid) – 5.50; pH – 3.56; Total sugar (g/l) – 0.50
Energy value: 84 kcal/100 ml (350 kJ/100 ml)

Harvest: The 2025 growing season once again showed how challenging the climate can be. Between a very rainy winter and spring, and a summer marked by heatwaves exceeding 40°C for several days, the vegetative cycle developed with intensity and contrast, supported by careful vineyard management in a year of high downy mildew pressure. Final yields were lower, but this reduced productivity resulted in more concentrated fruit with strong varietal expression, reflecting the authenticity of some of the Alentejo's most resilient grape varieties.

Vinification: 100% destemmed grapes, with automatic grape selection upon arrival at the winery. Pre-fermentation cold maceration, followed by fermentation in stainless steel tanks at controlled temperature. Alcoholic fermentation carried out with indigenous yeasts (without yeast inoculation), with the aim of preserving the authenticity of the varietal expression.

Ageing: In stainless steel tanks for 12 months.

Recommended drinking window: 2026 to 2032

Serving temperature: 16º to 18ºC

Tasting note: Slightly open ruby color. The nose reveals elegance from the first impression, with a fresh and refined profile showing black and red fruit without being over ripe, floral nuances and subtle mineral notes of matchbox and flint on the more restrained side. On the palate, it is flavorful and enveloping, with notable succulence balanced by firm tannins and fresh acidity, resulting in a well-structured, engaging and highly captivating Syrah.

Winemakers: Pedro Batista | Duarte Lopes