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IG Alentejano

Red 2023

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 : Alicante Bouschet (50%), Aragonez (20%), Trincadeira (20%) and Syrah (10%)
Vines: Up to 35 years old
Soil Type: Granitic
Analyitical Data: Alcohol (%) – 14,0; Total acidity (g/l) – 5,2; pH – 3,76 ; Total sugar (g/l) – 1,9
Energy Content: 82 kcal/100ml (342kJ/100ml)

Harvest: 2023, in addition to being dry, was extremely challenging and needed viticultural intervention, where, although without grave diseases, there was an elevated pressure of parasites. With intense heat waves throughout Europe, Portugal saw a milder beginning of the summer. The low night temperatures gave a great range of temperatures, allowing the white grapes and the early developing red varieties to mature rapidly, homogenously, and balanced, preserving excellent acidity levels. The intense August heat made the end of the harvest difficult, requiring more patience and rigor in the vines. The later developing varieties benefited from the fresh October nights, with maturation levels that demonstrated the expression of terroir that is unique to the Alentejo.

Winemaking: Grapes were automatically selected and then went through a pre-fermentative cold maceration. Fermentation was carried out by varietal in temperature-controlled stainless-steel tank. Alcoholic fermentations were with natural, indigenous yeast which guarantees the originality of the wines. All vinification processes involve the use of gravity to ensure the quality standards of the individual grapes.

Aging: 18 months in stainless steel tanks.

Recommended Consumption Range: 2025 to 2030

Serving Temperature: 16ºC to 18 ºC

Tasting Notes: Medium garnet in color. The nose is rich and complex, with expressive notes of ripe fruit and jam. On the palate it shows good body and density, dominated by ripe fruit. The tannins are round and soft, carrying a strong Alentejo character. The finish is persistent, marked by red fruit, balanced acidity, and a flavor profile that is both delicious and aromatically complex.

Winemaking Team
Pedro Baptista | Duarte Lopes