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## IG Alentejano Red 2024 Trincadeira

The Eugénio de Almeida Foundation carries forward a rich tradition of winemaking in the Évora region, where vineyards have flourished for centuries. Vine cultivation has been at the heart of Casa Agrícola Eugénio de Almeida's production since the late 19th century. In honor of its founder, Vasco Maria Eugénio de Almeida, the EA brand blends tradition with modernity, creating wines that capture the essence of Alentejo's unique terroir.

**Variety:** Trincadeira

**Vines:** Up to 35 years old

**Soil Type:** Granitic

**Analytical Data:** Alcohol (%) – 14.0; Total Acidity (g/l tartaric acid) – 5.2; pH – 3.77; Total Sugar (g/l) – 1.1

**Energy Value:** 83 kcal/100ml (346kJ/100ml)

**Harvest:** The 2024 vintage stands out for its excellent quality. Winter brought a lot of rainfall, followed by spring and summer with milder, less extreme temperatures. The season was marked by fungal pressure due to humidity and moderate warmth, but the cool nights contributed to balanced ripening. The native grapes that are better adapted to the severe climate of the Alentejo stood out this vintage, resulting in elegant, extraordinarily fresh wines with strong varietal expression. The harvest for the EA Trincadeira began on August 30, 2024.

**Winemaking:** Total destemming with automatic grape selection upon entering the winery. Pre-fermentation cold press, with fermentation in temperature controlled stainless steel tanks. Alcoholic fermentation was carried out with native yeast in order to preserve the authenticity and expression of the varietal.

**Aging:** Stainless steel tanks for 18 months

**Recommended drinking period :** 2025 to 2030

**Serving temperature :** 16°C to 18 °C

**Tasting notes:** A medium concentrated garnet color. The aroma is fresh and elegant. Vegetal aromas and red fruit emerge immediately, with a touch of pepper and earthy notes of bush, dried herbs, and some flint. The fruit is very well defined, the tannins are smooth, and the volume stands out, with structure and balanced acidity that give the wine a strong varietal expressiveness typical of Alentejo.

**Winemakers:** Pedro Baptista | Duarte Lopes

