



The Eugénio de Almeida Foundation, in order to protect natural resources and sustainable viticulture practices, in 2015, produced his first organic wine.



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Vinho Regional Alentejano

Grape VarietiesAssario and Arinto

Type of soil Granític

Analyses Alcohol (%) – 13,5 Total Acidity (g/l) – 6,6 pH – 3,04 Total Sugar (g/l) – 0,6

Vinification

Produced from Assario and Arinto grown in our own vineyards at Eugénio de Almeida Foundation following sustainable viticulture practices. When the grapes reach the right point of maturation they are carefully picked, destalked and gently crushed. Fermentation is in stainless steel vats at a controlled temperature of 16°C and the wine matures on the lees for a further 8 months. This wine is stabilized by cold, gently filtration before bottling.

Serving Temperature 10°C a 12°C

Producer Eugénio de Almeida Foundation

Winemaking Team Pedro Baptista Duarte Lopes