



Ready for immediate consumption and every day enjoyment. First produced in 2004.



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Vinho Regional Alentejano

Grape Varieties

Syrah, Castelão and Touriga Nacional

Type of Soil

Granitic

Analysis

Alcohol (%) – 14 Total Acidity (g/l) – 5,8 pH – 3,42 Residual Sugar (g/l) – 0,3

Vinification

EA rose is a blend of Syrah, Castelão and Touriga Nacional, planted in the Eugénio de Almeida Foundation vineyards. When the grapes reach the right poin of maturation they are carefully picked and brought to the winery. Following the harvest the grapes are de-stalked, lightly crushed and undergo a short period of maceration, pressing and clarification of the must. Fermentation is at 16°C in stainless steel vats and thereafter the wine is flitred and stabilized ready for drinking.

Serving Temperature

8ºC a 10ºC

Producer

Fundação Eugénio de Almeida

Winemakers

Pedro Baptista | Duarte Lopes