

# ScalaCoeli

Vinho Regional Alentejano Red Reserva 2019



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This wine takes its name from the Santa Maria Scala Coeli Monastery where monks lived in silence and daily prayer. Only produced in exceptional years from grape varieties which are not typical from the Alentejo region. It was first produced in 2011.

For being an exceptional wine with high evolution potential it deserved reserva designation.

#### Vinho Regional Alentejano

# **Grape Varieties**

Cabernet Sauvignon

### Type of Soil

Granitic

#### **Analysis**

Alcohol (%) - 14,5 Total acidity (g/l) - 5,7 pH - 3,64 Residual Sugar (g/l) - 1

#### Vinification

In 2019 Cabernet Sauvignon was used, harvested on August 27<sup>th</sup>. On this day, the grapes were picked carefully and taken to the wine cellar, proceeded a long cold maceration, following by alcoholic fermentation at the temperature of 28°C. Skin contact during 20 days. Maturation took place over 15 months in new french barrels. The wine is aged in bottle during 24 months prior to release.

## **Serving Temperature**

16ºC a 18ºC

#### Producer

Fundação Eugénio de Almeida

#### Winemakers

Pedro Baptista | Duarte Lopes