



FUNDAÇÃO  
EUGÉNIO  
DE ALMEIDA



DOC Alentejo – Évora Red  
2021 – MORETO



[www.cartuxa.pt](http://www.cartuxa.pt)

This limited edition commemorates the 60 year anniversary of the Eugénio de Almeida Foundation. To celebrate the history of the Foundation, an exclusive selection of eight wines and one olive oil, each limited to one thousand bottles, was released.

#### 60 YEAR SPECIAL EDITION OF THE EUGÉNIO DE ALMEIDA FOUNDATION

#### DOC Alentejo – Évora

#### Grape Variety

Moreto

#### Soil Type

Granitic

#### Analytic Data

Alcohol (%) – 14,0

Total Acidity (g/l) – 4,7

pH – 3,62

Total Sugar (g/l) – 0,9

#### Vinification

Manual harvest in 20 kg boxes followed by grape selection at the entrance of the winery. Fermentation in 120 hectoliter French oak casks using native yeast to reveal an authentic expression of the terroir. After fermentation, the wine aged for 16 months in used French oak barrels.

#### Tasting Notes

Pomegranate color with fresh red fruit aromas with notes of bay leaf and dried hay. Smooth, round, with balanced tannins and a delicate finish.

#### Serving Temperature

16°C to 18°C

#### Producer

Fundação Eugénio de Almeida

#### Winemakers

Pedro Baptista | Duarte Lopes

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DOC Alentejo – Évora Red  
2021 – CASTELÃO



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### 60 YEAR SPECIAL EDITION OF THE EUGÉNIO DE ALMEIDA FOUNDATION

**DOC Alentejo – Évora**

#### **Grape Variety**

Castelão

#### **Soil Type**

Granitic

#### **Analytic Data**

Alcohol (%) – 14,5

Total Acidity (g/l) – 5,3

pH – 3,47

Total Sugar (g/l) – 0,3

#### **Vinification**

Manual harvest in 20 kg boxes followed by grape selection at the entrance of the winery. Fermentation in 120 hectoliter French oak casks using native yeast in to reveal an authentic expression of the terroir. After fermentation, the wine aged for 16 months in used French oak barrels.

#### **Tasting Notes**

Pomegranate color, with an aroma of forest fruit and hints of vegetation and ink. A great freshness in the mouth and austere and notable tannins.

#### **Serving Temperature**

16°C to 18°C

#### **Producer**

Fundação Eugénio de Almeida

#### **Winemakers**

Pedro Baptista | Duarte Lopes

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DOC Alentejo – Évora Red  
2021 – ALFROCHEIRO



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### 60 YEAR SPECIAL EDITION OF THE EUGÉNIO DE ALMEIDA FOUNDATION

#### DOC Alentejo – Évora

#### Grape Variety

Alfrocheiro

#### Soil Type

Granitic

#### Analytic Data

Alcohol (%) – 15,0

Total Acidity (g/l) – 5,3

pH – 3,56

Total Sugar (g/l) – 0,5

#### Vinification

Manual harvest in 20 kg boxes followed by grape selection at the entrance of the winery. Fermentation in 1000 liter stainless steel vats, allowing a clean and direct aromatic expression. Fermentation with natural yeast, then ageing for 12 months in used French oak barrels.

#### Tasting Notes

Pomegranate color, elegant aroma with slight floral notes and rockrose, bush, cherry and talc. Vibrant in the mouth, fresh and a nice density. A long and smooth finish.

#### Serving Temperature

16°C to 18°C

#### Producer

Fundação Eugénio de Almeida

#### Winemakers

Pedro Baptista | Duarte Lopes

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DOC Alentejo – Évora Red  
2021 – TINTA CAIADA



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### 60 YEAR SPECIAL EDITION OF THE EUGÉNIO DE ALMEIDA FOUNDATION

#### DOC Alentejo – Évora

#### Grape Variety

Tinta Caiada

#### Soil Type

Granitic

#### Analytic Data

Alcohol (%) – 15,0

Total Acidity (g/l) – 5,7

pH – 3,52

Total Sugar (g/l) – 1,7

#### Vinification

Manual harvest in 20 kg boxes followed by grape selection at the entrance of the winery. Fermentation in 1000 liter stainless steel vats, allowing a clean and direct aromatic expression. Fermentation with natural yeast, then ageing for 16 months in used French oak barrels.

#### Tasting Notes

Pomegranate color, elegant aroma with red fruits, bush, vegetation and rockrose flower. An elegant finish with chocolate notes.

#### Serving Temperature

16°C to 18°C

#### Producer

Fundação Eugénio de Almeida

#### Winemakers

Pedro Baptista | Duarte Lopes

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DOC Alentejo – Évora Red 2021  
ARAGONEZ



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### 60 YEAR SPECIAL EDITION OF THE EUGÉNIO DE ALMEIDA FOUNDATION

**DOC Alentejo – Évora**

#### **Grape Variety**

Aragonez

#### **Soil Type**

Granitic

#### **Analytic Data**

Alcohol (%) – 15,5

Total Acidity (g/l) – 5,3

pH – 3,72

Total Sugar (g/l) – 0,9

#### **Vinification**

Manual harvest in 20 kg boxes followed by grape selection at the entrance of the winery. Fermentation in 120 hectoliter French oak casks using native yeast to reveal an authentic expression of the terroir. After fermentation, the wine aged for 16 months in used French oak barrels.

#### **Tasting Notes**

A deep pomegranate color and aroma with notes of dark plum, black pepper and resin. In the mouth there is a nice freshness, firm and rustic tannins, with a long, powerful finish.

#### **Serving Temperature**

16°C to 18°C

#### **Producer**

Fundação Eugénio de Almeida

#### **Winemakers**

Pedro Baptista | Duarte Lopes



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DOC Alentejo – Évora Red  
2021 – TRINCADEIRA



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### 60 YEAR SPECIAL EDITION OF THE EUGÉNIO DE ALMEIDA FOUNDATION

#### DOC Alentejo – Évora

#### Grape Variety

Trincadeira

#### Soil Type

Granitic

#### Analytic Data

Alcohol (%) – 15,5

Total Acidity (g/l) – 5,5

pH – 3,59

Total Sugar (g/l) – 2,0

#### Vinification

Manual harvest in 20 kg boxes followed by grape selection at the entrance of the winery. Fermentation in 120 hectoliter French oak casks using native yeast to reveal an authentic expression of the terroir. After fermentation, the wine aged for 16 months in used French oak barrels.

#### Tasting Notes

A pomegranate color with notes of mature red fruit, notes of vegetation, balsamic, eucalyptus and cherry liquor. In the mouth, it is very elegant, concentrated and with smooth tannins. The wine has a long finish that is full and profound.

#### Serving Temperature

16°C to 18°C

#### Producer

Fundação Eugénio de Almeida

#### Winemakers

Pedro Baptista | Duarte Lopes



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DOC Alentejo – Évora Red  
2021



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### 60 YEAR SPECIAL EDITION OF THE EUGÉNIO DE ALMEIDA FOUNDATION

#### DOC Alentejo – Évora

#### Grape Varieties

Moreto, Castelão, Alfrocheiro, Tinta Caiada, Aragonez and Trincadeira

#### Soil Type

Granitic

#### Analytic Data

Alcohol (%) – 15,0

Total Acidity (g/l) – 5,4

pH – 3,60

Total Sugar (g/l) – 1,2

#### Vinification

This wine is produced from 6 varieties: Moreto, Castelão, Alfrocheiro, Tinta Caiada, Aragonez and Trincadeira, showing the richness and how these grape varieties compliment each other, as well as valuing the tradition of Cartuxa's wines, as well as in Alentejo and Portugal, the art of blending.

#### Tasting Notes

Pomegranate color and aroma with notes of red berries, bush, cherry and rockrose flower. Fresh and intense in the mouth with firm, well integrated tannins. A long finish with nuances of fresh fruit.

#### Serving Temperature

16°C to 18°C

#### Producer

Fundação Eugénio de Almeida

#### Winemakers

Pedro Baptista | Duarte Lopes



FUNDAÇÃO  
EUGÉNIO  
DE ALMEIDA



DOC Alentejo - Évora White  
2021



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#### 60 YEAR SPECIAL EDITION OF THE EUGÉNIO DE ALMEIDA FOUNDATION

#### DOC Alentejo – Évora

#### Soil Type

Granitic

#### Analytic Data

Alcohol (%) – 14,0

Total Acidity (g/l) – 5,9

pH – 3,15

Total Sugar (g/l) – 2,4

#### Vinification

Vertical hydrolic press (simplar to the tradtional method of wine production). The must is fermented in used French Oak barrels, without being previously clarified (similar to the historic method given that the must was clarified before the start of fermentation). The wine was not filtered in order to not “lose” the natural characteristics. This allows the wine, with time, to present some cloudiness, as is similar to classic wines in the past.

#### Tasting Notes

A wine that presents a light straw color coming from a mix of traditional grape varieties. Its aroma brings in notes of freshly cut grass with hints of citrus rind and leaf, as well as aricot. Fresh and dense in the mouth, it is a long lasting, austere wine with a lot of character.

#### Serving Temperature

10°C to 12°C

#### Producer

Fundação Eugénio de Almeida

#### Winemakers

Pedro Baptista | Duarte Lopes



*Cartuxa*

Extra Virgin Olive Oil

**60 YEAR SPECIAL EDITION OF THE  
EUGÉNIO DE ALMEIDA FOUNDATION**



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**Extra Virgin Olive Oil**

**High quality olive oil produced directly from olives solely with mechanical processes.**

**Varieties**

Picual and Arbequina

**Analytic Data**

Acidity (%) -  $\leq 0,2$

Declaração Nutricional por 100 ml	
Energia	3379KJ / 821Kcal
Lípidos	91,2 g
dos quais:	
- Saturados	13,1 g
- Monoinsaturados	71,8 g
- Polinsaturados	6,3 g
Hidratos de Carbono	0 g
dos quais	
- Açúcares	0 g
Proteínas	0 g
Sal	0 g

Superior quality olive oil, with extraordinary characteristics from the Picual and Arbequina olives, from unique olive grove plots that are responsible for its full-bodied and distinct character. Complex, fresh and harmonious, this olive oil highlights the fruit from green olives, with notes of olive leaf and banana peel. With a slight bitterness and spice, its aftertaste is persistent and marked by dried fruits, particularly pecans.

Store in a dry location, away from sources of heat and light.

**Produced and bottled by:**

Fundação Eugénio de Almeida  
Páteo de S. Miguel – Apartado 2001  
7001-901 Évora