



FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

Cartuxa

DOC Alentejo – Évora
White 2013



Cartuxa wines reflect the tradition and famed quality of the first people to make wine at Cartuxa; Carthusian monks who in 1587 established the Santa Maria Scala Coeli Monastery. It was first produced in 1986.

DOC Alentejo – Évora

Grape Varieties

Antão Vaz and Arinto

Type of soil

Granitic

Analysis

Alcohol (%) - 12.5

Total Acidity (g/l) - 5.8

pH - 3.05

Total Sugar (g/l) - 0.6

Vinification

Cartuxa white is a blend of Antão Vaz and Arinto planted in the Fundação Eugénio de Almeida vineyards. When the grapes reach the right point of maturation they are carefully picked, de-stalked 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 twelve months, with battonage.

Serving Temperature

10°C to 12°C

Producer

Fundação Eugénio de Almeida

Winemaker

Pedro Baptista

www.cartuxa.pt