

FORAL DE ÉVORA

DOC Alentejo – Évora
Red



These wines are based on the traditional nature of wine making in the Évora region. Records show that a Foral (royal decree) was bestowed on the city by King Manuel I in 1501. The Cartuxa winery has combined ancient practices with today's know how to create this unique wine: evocative of wines made in Évora for time immemorial. It was first produced in 2000.

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Grape Varieties

Trincadeira, Alicante Bouschet and Aragonez

Type of soil

Granitic

Analyses

Total Acidity (g/l) – 5.4

pH – 3.7

Total Sugar (g/l) – 3.8

Vinification

Foral red is a blend of Trincadeira, Alicante Bouschet and Aragonez, planted in the Fundação Eugénio de Almeida vineyards. When the grapes reach optimum maturation they are carefully picked and brought to the winery where they are fermented in stainless steel vats at a controlled temperature. The wine is further macerated before maturing for twelve months in barrel and ageing for twelve months in bottle prior to release.

Serving Temperature

16°C to 18°C

Producer

Fundação Eugénio de Almeida

Winemaker

Pedro Baptista