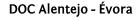




Cartuxa wines reflect the tradition and famed quality of the first people to make wine at Cartuxa; Carthusian monks who in 1587 established the Santa Maria Scala Coeli Monastery. It was first produced in 1987.



Grape VarietiesAlicante Bouschet and Trincadeira

Type of soil Granític

Analysis Alcohol (%) – 15 Total acidity (g/l) – 5,5 pH – 3,70 Total sugar (g/l) – 1,4

Vinification

Cartuxa red Reserve is a blend of Alicante Bouschet and Trincadeira, planted in the Eugénio de Almeida Foudation, oldest vineyards. When the grapes are judged to be perfectly matured, they are carefully picked and brought into the winery for de-stalking, gentle crushing and fermentation in temperature controlled steel vats. There follows a 15 days maceration period followed by maturation in new French barrels for 15 months, and 12 months in bottle prior to release.

Serving Temperature 16°C to 18°C

Producer Fundação Eugénio de Almeida

Winemaker Pedro Baptista



www.cartuxa.pt