







Grape VarietiesGrenache, Touriga Nacional and Syrah

Type of soil Granitic

Analysis Alcohol (%) – 12.5 Total acidity (g/l) – 5.3 pH – 3.40 Total sugar (g/l) – 1.0

Vinification

EA rose is a blend of Grenache, Touriga Nacional and Syrah planted in the Fundação Eugénio de Almeida vineyards. When the grapes reach the right poin of maturation they are carefully picked and brought to the winery. Following the harvest the grapes are de-stalked, lightly crushed and undergo a short period of maceration, pressing and clarification of the must. Fermentation is at 16°C in stainless steel vats and thereafter the wine is flitred and stabilized ready for drinking.

Service Temperature 8°C to 10°C

Producer

Fundação Eugénio de Almeida

Winemaker Pedro Baptista

