

CARTUXA, ÉVORA, ALENTEJO, PORTUGAL

MENTZENDORFF

wine shippers since

1858

CARTUXA COLHEITA BRANCO, DOC



DETAILS OF PRODUCTION

The wines of Cartuxa are produced within the Alentejo sub-region of Évora and have long been legendary within Portugal. Vineyards have been on the same Quinta de Valbom site in Évora since 1517 when the Jesuits came to the region to establish the second oldest university in Portugal. The Cartuxa winery is owned by the Eugenio de Almeida Foundation, a privately funded charity founded in 1963. Cartuxa gets its name from the Cartuxa Monastery, where the Carthusian monks lived in silence and prayer since 1598. The Cartuxa white is a blend of Antao Vaz and Arinto grapes, planted in the Fundacao Eugenio de Almeida vineyards. When the grapes reach the right maturation point, they are carefully picked, de-stalked and gently crushed. Fermentation takes place in stainless steel vats at a controlled temperature of 16°C and the wine is matured on lees for a further nine months, with battonage.

TASTING NOTES

Bright lemony colour with greenish hues. It has a pleasant aroma of citrus and tropical fruit. In the mouth it is complex, balanced and fresh. Persistent and harmonious finish.

HOW TO SERVE

Serve between 10° to 12° Celsius. Delicious with seafood, grilled fresh fish, white meats and as an aperitif.

VINTAGE 2019
STYLE White
BLEND OF GRAPES Antão Vaz & Arinto
WINEMAKER Pedro Baptista
ALCOHOL 13%
RESIDUAL SUGAR 0.7 g/l

