

CARTUXA, ÉVORA, ALENTEJO, PORTUGAL

MENTZENDORFF

wine shippers since

1858

FORAL DE ÉVORA TINTO, 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. These wines are based on traditional winemaking in the Évora region. Records show that a Fora (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: evoking wines made in Evora for time immemorial. Foral red is a blend of Alicante Bouschet, Aragonez and Trincadeira, planted in the Fundacao Eugenio 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 French and American oak barrels and ageing for four months in bottle prior to release.

TASTING NOTES

This wine is produced from the Trincadeira, Alicante Bouschet and Aragonez grape varieties, and is aged in new French oak barrels. It is very fruity and full-bodied, with notes of red berries, black cherry and spice. It has great concentration and exuberance, typical of its youth.

HOW TO SERVE

Serve between 16° to 18° Celsius.

VINTAGE 2018
STYLE Red
BLEND OF GRAPES 40% Alicante Bouschet, 30% Aragonez & 30% Trincadeira
WINEMAKER Pedro Baptista
ALCOHOL 13,5%
RESIDUAL SUGAR 0.3 g/l

