

CARTUXA, ÉVORA, ALENTEJO, PORTUGAL

MENTZENDORFF

*wine shippers since*

1858

# PÊRA-MANCA 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. Pêra-Manca has a long pedigree that is intertwined with Portuguese history. Not only were the wines from the “Pêra-Manca region” first mentioned in a letter from Évora Town Council to King João II in 1488, but they were also aboard Pedro Álvares Cabral’s ship when he discovered Brazil in 1500. The Pêra-Manca brand was first patented in the 1870s, and the wines gathered international recognition when the reds won gold medals in Bordeaux soon after. Following many political changes in Portugal, the arrival of phylloxera and the death of the vineyard owner in 1920, the Pêra-Manca wines were not made again until 1990 when Cartuxa revived the Pêra-Manca label for its flagship wines. Today the wines celebrate native grape varieties and now have cult status within Portugal and around the world. Pera-Manca white is a blend of Antao Vaz and Arinto, planted in the Eugenio de Almeida Foundation vineyards. When the grapes reach the right maturation point, they are carefully picked, destalked and gently crushed. Fermentation takes place in stainless steel vats and in french oak barrels, at controlled temperature of 16 °C. The wine then matured on the lees for 12 months with battonage and a further 6 months in bottle prior to release.

## TASTING NOTES

This wine is based on the Antão Vaz and Arinto grape varieties, presenting a citrus colour and a persistent, fine, and complex fruity aroma. On the palate, it is soft, dry, beautifully complex, and balanced.

## HOW TO SERVE

Serve between 10° to 12° Celsius.

*“Hand-picked grapes from older vineyards produce an opulent nose and palate, with ripe but muscular apricot and pineapple, zesty lime shred and lifted lime blossom and lemongrass layers. Rolling acidity and gently smoky, creamy oak enhance the mouthfeel and structure. Gentle (gravity-fed) handling and vinification in barrel and stainless steel makes for great fruit purity and balance.” 93 points*

**SARAH AHMED, DECANTER.COM, 24TH MAY 2021**  
CARTUXA, PÊRA-MANCA BRANCO, ÉVORA, ALENTEJO, 2018

[www.cartuxa.pt](http://www.cartuxa.pt)

<b>VINTAGE</b> 2019
<b>STYLE</b> White
<b>BLEND OF GRAPES</b> Antão Vaz & Arinto
<b>WINEMAKER</b> Pedro Baptista
<b>ALCOHOL</b> 13%
<b>RESIDUAL SUGAR</b> 0.9 g/l

