

CARTUXA, ÉVORA, ALENTEJO, PORTUGAL

MENTZENDORFF

wine shippers since

1858

CARTUXA TINTO, VINHO DE TALHA (ORGANIC)



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. Cartuxa reflects the tradition and famed quality of the first people to make wine at Cartuxa: Carthusian monks who in 1598 established the Santa Maria Scala Coeli Monastery. With the aim of bringing traditional wine making back to life in the Alentejo, they produced this organic Cartuxa Tinto da Talha Red from the Alicante Bouschet red variety, which is fermented and matured in clay pots. Estate produced and bottled from handpicked Alicante and Bouschet red grapes, showing perfect sanitation and maturation conditions. After a slow fermentation in old clay pots, the wine rested in full maceration in the pots until mid-November, by which time it was naturally filtered and submitted to a few months of ageing in the pots. The combination of fermentation in clay pots and post fermentation full maceration brings unique aromas and flavours.

TASTING NOTES

Lush aromas of raspberry and blackberry compote, pine needles and dry aromatic herbs. Tannins are present. Earthy and smoky touch at the end of the mouth, with a hint of candy. Fresh on palate. A full-bodied wine, with a powerful finish.

HOW TO SERVE

Serve between 16° to 18° Celsius. Ideal with white meats or grilled fish.

VINTAGE 2018
STYLE Red
BLEND OF GRAPES 100% Alicante Bouschet
WINEMAKER Pedro Baptista
ALCOHOL 14.5%
RESIDUAL SUGAR 0.3 g/l

