

CARTUXA, ÉVORA, ALENTEJO, PORTUGAL

MENTZENDORFF

wine shippers since

1858

CARTUXA COLHEITA RESERVE 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. Cartuxa wines reflect the tradition and famed quality of the first people to make wine at Cartuxa; Carthusian monks who in 1587 established the Santa Maria Scala Coeli Monastery. It was first produced in 1987. Cartuxa red Reserve is a blend of Alicante Bouschet and Aragonez, planted in the Eugenio de Almeida Foundation's oldest vineyards. When the grapes are judged to be perfectly matured, they are carefully picked and brought into the winery for de-stalking, gentle crushing, and fermentation in temperature-controlled steel vats. There follows a 15-day maceration period followed by maturation in new French barrels for 15 months, and then 15 months in bottle prior to release.

TASTING NOTES

Dark Ruby colour. Fruity notes, spices (cinnamon and clove) and balsamic notes. On the palate, it is concentrated and complex, with firm tannins. With 15 months of ageing, you can taste the toast from the oak. Very fresh on palate. A full-bodied wine, with a powerful finish with great persistence.

HOW TO SERVE

Serve between 16° to 18° Celsius. Delicious with grilled meats.

“15 MONTHS IN FRENCH OAK. RIPE AND SLEEK BUT NICELY STRUCTURED WITH SMOOTH TEXTURED BLACK CHERRY AND BLACKBERRY FRUIT. LOVELY CONCENTRATION AND WEIGHT HERE: STYLISH WITH SWEET FRUIT AND ITS CORE.”
94 POINTS

JAMIE GOODE, WINE ANORAK
OCTOBER 2022

www.cartuxa.pt

VINTAGE 2016
STYLE Red
BLEND OF GRAPES 70% Alicante Bouschet & 30% Aragonez
WINEMAKER Pedro Baptista
ALCOHOL 14.5%
RESIDUAL SUGAR 0.5 g/l

