

CARTUXA, ÉVORA, ALENTEJO, PORTUGAL

MENTZENDORFF

*wine shippers since*

1858

# CARTUXA COLHEITA 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. 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. Cartuxa red is a blend of Alicante Bouschet, Aragonez and Trincadeira, planted in the Eugenio de Almeida Foundation 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. An extended maceration period is followed by maturation in vats and barrels for 12 months. The wine is then aged in the bottle for 9 months prior to release.

## TASTING NOTES

Deep ruby colour. Aged in oak wood, it is an elegant wine with good structure. It has an aromatic nose of black plum, crushed black cherry, forest fruits, with a delicate touch of violets. On the palate, the flavours present more black fruit, red berry fruit, with a hint of marzipan.

## HOW TO SERVE

Serve between 16° to 18° Celsius. A great companion to red meats such as roast beef and lamb.

*“THIS HAS A FLORAL, EXPRESSIVE NOSE THAT IS BRIGHT AND VIVID WITH LOVELY RED CHERRY AND RASPBERRY FRUIT. THERE’S A TOUCH OF REDCURRANT, TOO. THE PALATE IS RIPE AND TEXTURED WITH NICE FLESHINESS AND A GRAINY STRUCTURE. SUBSTANTIAL BUT STILL VERY FRESH, DISPLAYING RIPE BERRY FRUITS.”*  
93 POINTS

JAMIE GOODE, WINE ANORAK  
OCTOBER 2022

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

<b>VINTAGE</b> 2018
<b>STYLE</b> Red
<b>BLEND OF GRAPES</b> Alicante Bouschet, Aragonez, Trincadeira & Castelao
<b>WINEMAKER</b> Pedro Baptista
<b>ALCOHOL</b> 14.5%
<b>RESIDUAL SUGAR</b> 0.9 g/l

