

CARTUXA, ÉVORA, ALENTEJO, PORTUGAL

MENTZENDORFF

*wine shippers since*

1858

# FORAL DE ÉVORA 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. 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. Produced from Assario grapes, in the Fundação Eugénio de Almeida vineyards. When the grapes reach the right maturation point, they are carefully picked and brought to the winery where they are fermented on stainless steel vats at a controlled temperature. The wine then matures on lees for a period of eight months, with battonage prior to release.

## TASTING NOTES

This wine is produced from the Assario variety, and its youthful notes are characterised by fruity aromas and fresh flavours. It has a herbal edge, with bitter almond notes on palate.

## HOW TO SERVE

Serve between 10° to 12° Celsius.

*“THIS IS A GLORIOUS SLICE OF ALENTEJO SUNSHINE AND STUNNING LOCAL FLAIR. JUICY, RIPE AND MILDLY EXOTIC, IT ALSO HAS CRISP ACIDITY AND MASSES OF CHARM.”*

MATTHEW JUKES, DAILY MAIL  
NOVEMBER 2021

<b>VINTAGE</b> 2020
<b>STYLE</b> White
<b>BLEND OF GRAPES</b> 100% Assario
<b>WINEMAKER</b> Pedro Baptista
<b>ALCOHOL</b> 13%
<b>RESIDUAL SUGAR</b> 0.5 g/l

