

CARTUXA, ÉVORA, ALENTEJO, PORTUGAL

MENTZENDORFF

wine shippers since

1858

GENO TINTO



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. Geno is a new brand unique to the UK market. 'Geno' means a young farmer; the artist Antonio Palolo was involved in the creation of the unique and vibrant label. Geno Tinto is produced from Aragonez, Trincadeira, Alicante Bouschet and Syrah grapes and rich granitic soil. The fermentation takes place at 24-27°C in stainless steel vats. After fermentation, the wine is filtered, blended, stabilized and bottled.

TASTING NOTES

The trincadeira grape does well in hot climates adding vibrant raspberry fruit and a herby, peppery note to blends. The red-fleshed grape Alicante Bouschet gives an inky, treacle backbone to the blend and the Syrah adds a touch of peppery spice.

HOW TO SERVE

Geno Tinto 2019 is ready for immediate consumption. Serve between 16° to 18° Celsius.

"I STILL CANNOT QUITE BELIEVE THE VALUE OFFERED BY THIS STUNNINGLY REWARDING WINE FROM ACCLAIMED PRODUCER CARTUXA ÉVORA THE COLOURFUL LABEL GIVES YOU AN IDEA OF THE OPEN, REFRESHING FLAVOURS IN THIS ENGAGING RED."

MATTHEW JUKES, DAILY MAIL
NOVEMBER 2021

www.cartuxa.pt

VINTAGE 2019
STYLE Red
BLEND OF GRAPES 35% Aragonez 25% Trincadeira 20% Alicante Bouschet 20% Syrah
WINEMAKER Pedro Baptista
ALCOHOL 13%
RESIDUAL SUGAR 3.6 g/l

