

CARTUXA, ÉVORA, ALENTEJO, PORTUGAL

MENTZENDORFF

wine shippers since

1858

PÊRA-MANCA 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. Pêra-Manca has a long pedigree that is intertwined with Portuguese history. Not only were the wines from the “Pêra-Manca region” first mentioned in a letter from Évora Town Council to King João II in 1488, but they were also aboard Pedro Álvares Cabral’s ship when he discovered Brazil in 1500. The Pêra-Manca brand was first patented in the 1870s, and the wines gathered international recognition when the reds won gold medals in Bordeaux soon after. Following many political changes in Portugal, the arrival of phylloxera and the death of the vineyard owner in 1920, the Pêra-Manca wines were not made again until 1990 when Cartuxa revived the Pêra-Manca label for its flagship wines. Today the wines celebrate native grape varieties and now have cult status within Portugal and around the world. Pera-Manca is produced from the Aragonez and Trincadeira grape varieties, with each parcel being carefully separated and selected at harvest. The vineyards are over 30 years old, and selection depends on the grapes developing slowly without excess stress, drawing out the best characteristics of the varieties. In the best years, the grapes are harvested, de-stalked, lightly crushed and fermented in 12000L oak vats. This is followed by a long period of maceration before the wine is matured in 3000L oak vats for 18 months. The wine is aged in bottle for a further 36 months in the Cartuxa Monastery cellars prior to release.

TASTING NOTES

Full-bodied, complex, and elegant, with an aroma of dried fruits, raisins, and hints of the ageing in wood. Very refined tannins, and an exceptionally fresh palate. Notes of tobacco leaf can be detected. Long and persistent finish. A standout wine.

HOW TO SERVE

Serve between 16° to 18° Celsius. Due to the high-quality tannins and woods used, this wine has great longevity, requiring some time to reveal its full potential.

VINTAGE 2015
STYLE Red
BLEND OF GRAPES Aragonez & Trincadeira
WINEMAKER Pedro Baptista
ALCOHOL 14,5%
RESIDUAL SUGAR 1 g/l

