

CARTUXA, ÉVORA, ALENTEJO, PORTUGAL

MENTZENDORFF

*wine shippers since*

1858

# CARTUXA BRANCO, VINHO DE TALHA



## 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 reflects the tradition and famed quality of the very first people to make wine at Cartuxa: the Carthusian monks who in 1598 established the Santa Maria Scala Coeli Monastery. This wine revives a century-old tradition of wine making at the Cartuxa winery. Estate produced, planted in a very old single vineyard, and hand-picked, the wine shows perfect sanitation and maturation conditions. Fermentation with full maceration took place at 14°C for 29 days.

## TASTING NOTES

This delicious white wine has full tannins on the palate from phenolic compounds. It is clean, with very fresh notes of orange peel, and herbs. It has waxy, almost Semillon-like texture. It has a clean, long finish.

## HOW TO SERVE

Serve between 10° to 12° Celsius.

### VINTAGE

2018

### STYLE

White

### BLEND OF GRAPES

20% Arinto,  
20% Roupeiro,  
20% Trincadeira das Pratas,  
20% Fernão Pires  
20% Malvasia Rei

### WINEMAKER

Pedro Baptista

### ALCOHOL

14%

### RESIDUAL SUGAR

0.3 g/l

