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Cartuxa

DOC Alentejo - Évora

White 2019 –Talha Wine

Named after the Carthusian monks who, since 1598, lived in prayer and solitude at the Cartuxa Monastery in Évora – part of the Eugénio de Almeida Foundation – this wine revives one of Alentejo's most ancient winemaking traditions. Produced at Adega Cartuxa in Quinta de Valbom, where exceptional wines have been crafted for over two centuries, it is a tribute to the timeless art of Talha winemaking.

Grape Varieties: Antão Vaz
Soil: Granite
Analytical Data: Alcohol (%) 12,5; Total Acidity (g/l) 5,0; pH 3,46; Residual Sugar (g/l) 0,3
Vines: 30 years old
Energy Value: 75 Kcal/100ml (313Kj/100ml)

Harvest: The 2019 growing season was marked by generally dry conditions, although part of the spring brought periods of intense rainfall that required careful vineyard monitoring. Summer was hot and dry, with several days of very high temperatures during the ripening phase. Despite this, maturation progressed evenly, allowing the grapes to reach excellent potential. Harvest took place later than in the previous year, aligning more closely with the average of recent vintages and extending into October for the earlier-ripening varieties.

Winemaking: The grapes were hand-harvested and transported in small 20 kg crates. At the winery, bunches were manually sorted before destemming and crushing. Fermentation with full skin contact took place in 19th-century clay amphorae, where the wine remained until November 11, 2019. It continued to age in these same vessels until the end of spring 2020, when it was bottled. The presence of skins and stems during fermentation, combined with the pitch-lined interior of the amphorae, lends the wine distinctive character, recalling textures and expressions from another era.

Aging: 19th-century clay amphorae at Adega Cartuxa – Quinta de Valbom, Évora.

Recommended Drinking Window: 2024 - 2032

Serving Temperature: 10ºC a 12ºC

Tasting Notes: Pale citrus-green in color, the wine opens with a complex bouquet of ripe citrus, beeswax, and orange peel, underscored by pronounced minerality. On the palate, it is fresh and layered, with a well-defined skin-contact structure balanced by vibrant acidity and expressive fruit. The finish is long, intense, and refined. A highly gastronomic wine.

Winemakers:
Pedro Baptista | Duarte Lopes