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Cartuxa

DOC Alentejo - Évora

White 2024

Its name is inspired by the Carthusian monks who, since 1598, lived a solitary life of prayer in the Cartuxa Monastery — today owned by the Eugénio de Almeida Foundation — where this wine ages in the silence of its cellars.
With a strong personality and created from a rigorous selection, Cartuxa has its own unique expression and identity. First produced in 1986, it has become a symbol of tradition and quality. Cartuxa is a true classic of Alentejo wine.

Grape Varieties: Antão Vaz (45%), Arinto (45%), Roupeiro (10%)
Vineyards: 30 years old
Soil Type: Granite
Analytical Data: Alcohol: 12.5%, Total Acidity: 6.0 g/L, pH: 3.28, Residual Sugar: 0.6 g/L
Nutritional Information: Energy Value: 75 kcal / 100 ml (310 kJ / 100 ml)

Harvest 2024
A year of great quality, marked by abundant winter rainfall and milder temperatures throughout spring and summer. The season was, however, strongly influenced by high humidity and mild weather, which brought significant fungal pressure.
Cool nights contributed to balanced grape ripening, with white and rosé musts standing out for their volume and higher acidity, producing white wines that are elegant, extraordinarily fresh, and highly expressive of their varietal character.
The harvest began on August 5th, 2024.

Vinification
Manual harvest into small boxes, followed by grape cooling in refrigerated chambers. Direct pressing of whole clusters, with selection of free-run and low-pressure must for static clarification at low temperature. Fermentation by grape variety in stainless steel tanks, using neutral yeasts, in order to preserve the authenticity and terroir expression of the Fundação Eugénio de Almeida vineyards. No malolactic fermentation was carried out.
All processes were conducted by gravity to ensure maximum integrity and quality of each berry.

Ageing
9 months in stainless steel tanks, on fine lees with periodic bâtonnage.

Tasting Notes
Straw-green color. Very elegant, delicate, and still restrained aroma, with hints of citrus and white fruit, brioche, and subtle flint, all supported by a vegetal base of great character. A classic style without oak, showing well-defined structure, fruit, and fermentative notes that bring creaminess. Firm but balanced acidity. Extremely harmonious, precise, and elegant.

Recommended drinking window: 2025 – 2030

Serving temperature: 10–12 ºC

Winemakers: Pedro Baptista | Duarte Lopes