Cartuxa

Cartuxa | Fundação Eugénio de Almeida



www.cartuxa.pt

DOC Alentejo - Évora

Brut Sparkling Colheita 2019

The Cartuxa name is inspired by the Carthusian monks who, since 1598, have led a solitary life of prayer at the Cartuxa Monastery, owned by the Eugénio de Almeida Foundation, where this wine ages in the silence of its cellars. With a strong personality and born of a rigorous selection, Cartuxa Sparkling Wine has its own distinct expression and identity. Its exceptional quality results in a limited production. Especially elegant and fresh, it further reinforces the excellence of the Cartuxa brand.

Variety: Arinto (100%)
Soil Type: Granitic
Vines: 30 years old
Analytical Data: Alcohol (%) – 12.5; Total Acidity (g/l) – 6.9; pH – 2.89; Total Sugar (g/l) – 0.4
Energy Value: 74 kcal/100ml (312 kJ/100ml)

Harvest: 2019 was characterized by a dry vegetative period, although a part of the Spring had a period of intense rain requiring attentive care of the vines. The summer was hot and dry with some days of extremely high temperatures during the maturation period. Although the Harvest was later than in the previous year, it was closer to the average in the past few years. At the end of September, the temperature was moderate, which contributed to a gradual final maturation, which developed concentrated musts, with an elevated balance between sugar, acidity, and aromatic intensity.

Winemaking: Hand-harvested grapes, carefully selected in the vineyard. Transported in small boxes and unloaded directly into the press for whole-bunch pressing. Very gentle pressing cycles were used, selecting only the low-pressure cuvée must. Alcoholic fermentation took place in temperature-controlled stainless steel tanks. Classic champagne method with the use of lees in the barrel.

Aging: In a tank for 6 months. In the bottle, after *tirage,* on lees, in the cellars of the Cartuxa Monastery.
Second Fermentation: By the classic method, in April 2020.
Dégorgement: After a minimum period of 56 months aging in the bottle.

Suggested Drinking Window: 2024 to 2030

Serving Temperature: 10ºC

Tasting Note: A pale, straw green. Still very young with emerging signs of development, with smooth citric notes, nuts and hints of bread. The acidity is elegant and balanced, with a creaminess and notes of hazelnut. A long finish, with discreet signs of fermentation and citrus. A fine and persistent bubble.

Winemakers: Pedro Baptista | Duarte Lopes