Cartuxa

Cartuxa | Fundação Eugénio de Almeida

DOC Alentejo – Évora

Espumante Bruto Reserva 2016



www.cartuxa.pt

The Cartuxa name is inspired by the Carthusian Monks who, since 1598, have lived a solitary life of prayer in the Carthusian Monastery, property of the Eugénio de Almeida Foundation, and where, in the silence of its cellars, the wines are aged. With a strong personality with a rigorous selection of the finest grapes, Cartuxa wines have a bold expression and lively personality. Produced for the first time in 1986, they are wines of tradition and quality, classics of the Alentejo region.

Variety: Arinto (100%)
Soil Type: Granite
Vines: 30 years old
Analytical Data: Alcohol (%) – 12.5; Total Acidity (g/l) – 6.1, pH – 3.02, Total Sugar (g/l) – 0.9
Energy Value: 74 kcal/100ml (312 kJ/100ml)

Harvest: 2016 was characterized by a Spring with normal temperatures and rain that was well distributed throughout the season. In respect to productive potential, it was a year with medium-low fertility, with maturation occurring a little later than in the previous years, but with excellent conditions for the white varieties, with great aromatic potential and balanced acidity, just as the reds achieved adequate phenolic maturation.

Winemaking:
Hand-harvested with cluster selection in the vineyard. Transported in small crates and unloaded directly into the press for whole-cluster pressing. Only the cuvée (low-pressure free-run juice) was selected. The base wine underwent alcoholic fermentation partly in stainless steel and partly in French oak barrels, under temperature control. Secondary fermentation followed the traditional method, with yeast development in the base of the barrel.

Ageing:
Aged in tank and French oak barrels for six months. Bottle-aged with lees in the cellars of the Cartuxa Monastery.
Sparkling Process:
Traditional method, started in March 2017.
Disgorgement after a minimum of seven years of bottle ageing.
Recommended Drinking Window: 2024–2032

Serving Temperature: 10°C

Tasting Note:
Straw-yellow color with light golden hues. Very clean, evolved aromas built on elegant notes of development, with hints of biscuit, toast, and nuts. On the palate, the acidity is striking yet extremely precise and well integrated. Considerable complexity, creamy and vibrant, with hints of hazelnut and discreet oak, showing great elegance. The finish is long, intensely complex, and full of character. The bubbles are very fine and persistent.

Winemakers:
Pedro Baptista | Duarte Lopes