Cartuxa

Fundação Eugénio de Almeida

DOC Alentejo - Évora

Rosé Brut Sparkling 2015



www.cartuxa.pt

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.

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Variety: Touriga Nacional (100%)
Soil Type: Granitic
Analytical Data: Alcohol (%) – 13.0; Total Acidity (g/l tartaric acid) – 6.5; pH – 3.01; Total Sugar (g/l) – 11.6
Vines: 15 years old

Harvest: The 2015 year was marked by a dry spring, mild temperatures, and low cumulative rainfall. Grape maturation took place under excellent conditions, with dry weather and moderate daytime temperatures, combined with cool nights—ideal conditions for achieving a high-quality harvest. Red varieties showed excellent qualitative potential, while white varieties retained outstanding acidity, despite a slightly lower-than-usual aromatic potential.

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.
Aging: In stainless steel tanks for 6 months on the lees, with periodic *batonnage*.
Second Fermentation: By the classic method in March 2016 in the cellars of the Cartuxa Monastery
Dégorgement: After aging in the bottle for 6 years**.**

Suggested Drinking Window: 2022 to 2026

Serving Temperature: 10ºC

Tasting Note @Dec2022: Salmon-pink in color. Delicate aromas of red fruit with citrus notes, raspberry, and wild berries, complemented by hints of brioche and light toast. Very fine, lively, and persistent bubbles. Intense, full-bodied, and vibrant on the palate, with well-balanced fruit and acidity, showing great elegance.

Winemakers:
Pedro Baptista
Duarte Lopes