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Cartuxa

Cartuxa | Fundação Eugénio de Almeida

DOC Alentejo - Évora

Cartuxa Fortified Red 2013

This wine takes its name from the Carthusian monks who, from 1598 onward, lived a solitary life of prayer at the Santa Maria Scala Coeli Monastery in Évora.

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Grape Varieties: Aragonez (60%) and Alicante Bouschet (40%)
Soil Type: Granite
Analytical Data: Alcohol (% vol.): 19.5; Total Acidity (g/L): 4.5; pH: 3.68; Total Sugars (g/L): 119.0
Vine Age: 30 years

Harvest: The unusual 2013 growing season was characterized by less extreme temperatures and abundant rainfall from winter through spring. Mild temperatures and significant fluctuations between daytime and nighttime temperatures delayed the vines' growing cycle considerably. Despite these conditions, the gradual ripening process resulted in grapes of exceptional quality.The end of the harvest was marked by heavy rainfall across the Alentejo. Fortunately, most of the grapes had already been harvested by the time the rain arrived, minimizing its impact on production.

Winemaking: Carefully selected small, thick-skinned clusters of Aragonez and Alicante Bouschet are harvested from individual vineyard plots. Fermentation takes place in small tanks with gentle mechanical punch-downs to extract color, flavor, and structure. Fermentation is then stopped by the addition of 77% ABV grape spirit, preserving the grapes' natural freshness and concentrated fruit character.

Aging: Aged for eight years in large oak casks and used French oak barrels.

Tasting Notes: Deep garnet in color with chestnut-brown highlights. Aromas of milk chocolate, sour cherry, and plums in syrup are complemented by notes of resin and coffee. On the palate, generous sweetness is balanced by refreshing acidity, creating a rich yet harmonious wine.

Recommended Drinking Window: 2021 a 2043

Serving Temperature: 12º

Winemaking Team
Winemaker: Pedro Baptista **Assistant Winemaker:**: Duarte Lopes