Cartuxa

Cartuxa | Fundação Eugénio de Almeida



www.cartuxa.pt

DOP Alentejo - Évora

Rosé 2023

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: Touriga Nacional (100%)
Soil Type: Granite
Analytical Data: Alcohol (%): 12.0 | Total Acidity (g/l tartaric acid): 6.4 | pH: 3.25 | Total Sugar (g/l): 0.3
Vines: 30 years old

Harvest: 2023, in addition to being dry, was extremely challenging and needed viticultural intervention, where, although without grave diseases, there was an elevated pressure of parasites. With intense heat waves throughout Europe, Portugal saw a milder beginning of the summer. The low night temperatures gave a great range of temperatures, allowing the white grapes and the early developing red varieties to mature rapidly, homogenously, and balanced, preserving excellent acidity levels. The intense August heat made the end of the harvest difficult, requiring more patience and rigor in the vines. The later developing varieties benefited from the fresh October nights, with maturation levels that demonstrated the expression of terroir that is unique to the Alentejo.

Winemaking: Manual harvest followed by chilling of the grapes to 12ºC. Full bunch press (loading of the press by gravity) with whole-cluster pressing (gravity-fed press load), with selection of the free-run and low-pressure juice fractions for clarification and fermentation following in stainless steel tanks.
No malolactic fermentation was carried out.

Ageing: In stainless steel tanks on fine lees for six months with regular bâtonnage

Recommended Consumption Range: 2024 to 2028

Serving Temperature: 10ºC to 12ºC

Tasting Note: Pomegranate pink color, bright and open. The aroma is restrained, subtle, and well defined, showing red fruit—strawberry and raspberry—with very elegant vegetal and floral nuances. Smooth and expressive on the palate, with good volume and excellent balance between fruit, body, and acidity. Long, fruity, and firm finish.

Winemakers:
Pedro Baptista | Duarte Lopes