Cartuxa

Cartuxa | Fundação Eugénio de Almeida



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DOC Alentejo - Évora

Red 2023 –Talha Wine (Bio)

Named after the Carthusian monks who, since 1598, lived in prayer and solitude at the Cartuxa Monastery in Évora – part of the Eugénio de Almeida Foundation – this wine revives one of Alentejo's most ancient winemaking traditions. Produced at Adega Cartuxa in Quinta de Valbom, where exceptional wines have been crafted for over two centuries, it is a tribute to the timeless art of talha winemaking.

Grape Varieties : Trincadeira (45%), Aragonez (35%) and Alicante Bouschet (20%)
Soil: Granite | **Vines:** 20+ years old | **Farming:** Organic (15+ years)
Alcohol: 14% | **Total Acidity:** 5.7 g/L (tartaric) | **pH:** 3.61 | **Residual Sugar:** 2.3 g/L
Energy Value: 83 kcal/100ml (346kJ/100ml)

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: Made from Trincadeira, Aragonez and Alicante Bouschet grapes grown at Quinta de Valbom, which has been farmed organically for over 15 years. The grapes are hand-harvested and carefully selected upon arrival at the winery. Fermentation takes place in 19th-century clay amphorae ("talhas"), using only the indigenous yeasts naturally present on the grapes, ensuring authenticity and a true expression of the terroir. After fermentation, the wine remains in contact with the skins in post-fermentation maceration until November 11th, when the amphorae are "opened" and the wine is drained into new talhas. This traditional process revives the unique and nearly forgotten character of classic Alentejo talha wines.

Aging: 6 months in 19th-century clay amphorae at Adega Cartuxa – Quinta de Valbom, Évora.

Serving Temperature: 16–18°C | **Cellar Potential:** 2024–2034

Tasting Notes: Medium-concentrated ruby color. The aroma is very fresh, showing red fruit, plum, berries, hints of pine needles and dried herbs. On the palate, the fruit is intense and highly expressive, with rustic yet elegant tannins and a subtle clay-and-earth minerality full of character. A talha wine with both elegance and authentic expression.

Winemakers: Pedro Baptista and Duarte Lopes