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FORAL D ÉVORA

Cartuxa FUNDAÇÃO EUGÉNIO DE ALMEIDA

DOP Alentejo - Évora

White 2023

Foral de Évora is a brand deeply connected to the winemaking history of the Évora region, inspired by the Foral (charter) granted to the city by King Manuel I in 1501. Honoring this centuries-old winemaking tradition, the Eugénio de Almeida Foundation brings together the flavors of wine and history in this unique expression, capturing the true essence of Évora's terroir.

Variety: Assario (Malvasia Fina)
Vines: 30 years old
Soil Type: Granite
Analyitical Data: Alcohol (%): 13.0 | Total Acidity (g/L): 5.5 | pH: 3.44 | Total Sugar (g/L): 0.8
Energy Value: 77 kcal/ml (321kJ/100ml)

Harvest

The 2023 vintage was both dry and highly challenging, requiring careful and precise vineyard management. Although no major diseases occurred, there was significant pressure from mites. While much of Europe experienced intense heat waves, Portugal enjoyed a milder start to the summer. Cool nights created large temperature variations, allowing the white varieties—and the earlier-ripening reds—to achieve rapid, even, and well-balanced maturation, preserving excellent acidity levels.
The intense August heat made the end of the harvest more demanding, calling for extra patience and precision in the vineyard. Later-ripening varieties benefited from the cooler October nights, achieving exceptional ripeness that reflects the distinctive and rugged terroir of the Alentejo region.

Vinification

Hand-harvested grapes were cooled to 12°C before pressing. Whole-bunch pressing was carried out by gravity, selecting only the free-run and low-pressure juice for clarification. Fermentation took place exclusively in stainless steel tanks using neutral yeasts to preserve the authenticity and expression of the Alentejo terroir. Malolactic fermentation was not performed.

Ageing: Aged in tank for 12 months on fine lees with regular bâtonnage.

Recommended Drinking Window: 2025–2030

Serving Temperature: 10–12 °C

Tasting Notes

Pale straw-green in color. The aroma is elegant and restrained, revealing subtle notes of white fruit, citrus, and a touch of dried herbs. Delicate flinty and smoky nuances add a distinct mineral character. On the palate, it is full-bodied and well-structured, with balanced acidity and enveloping ripe fruit. The finish is long and expressive, marked by fruit and a lively herbal edge that gives the wine great personality and length.

Winemakers

Pedro Baptista | Duarte Lopes