MONTE DE PINHEIROS

Regional Alentejo

Rosé 2023



Monte de Pinheiros is the most recent addition to the Adega Cartuxa portfolio. It is a fruity, light and accessible wine for everyday appreciation. .

Varieties: Aragonez (40%), Touriga Nacional (35%), Syrah (15%) and Castelão (10%)
Soil Type: Granite
Analytical Data: Alcohol (%): 12.5; Total Acidity (g/l tartaric acid): 6.4; pH – 3.32; Total Sugar (g/l) – 0.9
Vines: Up to 25 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. The grapes were optically sorted, gently pressed and clarified through gravity. Fermentation occurred in temperature-controlled tanks.

Ageing: 6 months in stainless steel tanks with periodic *batonnage*.

Ideal Consumption Period: 2024 to 2027

Serving Temperature: 8ºC to 10ºC

Tasting Notes: A pink pomegranate color. Quite fruity, with intense red fruit, strawberry, plum and peach, with mineral notes of phosphorus and an elegant vegetal side with some dried herbs. On the palate, the wine has volume and fruit, with a firm and balanced acidity. The finish is smooth, persistent and elegant.

Winemakers:
Pedro Baptista | Duarte Lopes

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