MONTE DE PINHEIROS



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IGP Alentejo
Red 2023

Monte de Pinheiros is the latest production from Adega Cartuxa. A fruity, approachable wine, crafted for everyday enjoyment.

Grape Varieties: Alicante Bouschet (40%), Trincadeira (30%), Castelão (10%), Touriga Nacional (10%) and Syrah (10%)
Vines: Up to 25 years old
Soil Type: Granite
Analytical Data: Alcohol: (%) – 13.5; Total Acidity (g/l) – 4.9; pH – 3.79; Residual Sugar (g/l) – 2.7
Nutritional Information: 79 kcal / 100 ml (329kJ/100ml)

Harvest 2023
The 2023 vintage was both dry and highly challenging, demanding careful, hands-on viticulture. Although major diseases were absent, there was considerable pressure from mites. While much of Europe endured intense heat waves, Portugal experienced a milder start to the summer. Cool nights brought significant temperature variations, allowing white varieties—and the earlier-ripening reds—to achieve rapid, even, and well-balanced maturation, preserving excellent acidity.
The intense August heat made the latter part of the harvest more demanding, requiring extra patience and precision in the vineyards. Later-ripening varieties benefited from the cooler October nights, reaching outstanding levels of maturity that truly reflect the distinctive and rugged terroir of the Alentejo region.

Winemaking
The grapes underwent automatic selection and were fully destemmed, followed by a four-day cold pre-fermentation maceration. Fermentation took place separately by variety in temperature-controlled stainless steel tanks.

Recommended Drinking Window
2025 – 2029

Serving Temperature
16ºC to 18 ºC

Tasting Notes
Garnet in color with medium intensity. The aroma is intense, highlighting ripe red fruit and subtle balsamic nuances, complemented by expressive floral and herbal notes. On the palate, it reveals smooth, rounded tannins, balanced acidity, and delicious ripe fruit. The finish is soft and harmonious, with no excesses.

Winemakers
Pedro Baptista | Duarte Lopes