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PÊRA-MANCA

DOC Alentejo - Évora

White 2023

First cited in chronicles of the 16th century, Pêra-Manca was the wine chosen to seal the encounter between Pedro Álvares Cabral and the Indigenous people upon his arrival in Brazil in 1500. Its history, however, dates back to the Middle Ages. The name originates from the land where the vineyards once stood — a hillside strewn with loose rocks. At the time, it was said that these stones would wobble or "sway," hence the name *Pêra-Manca* ("swaying stones").
Today, Pêra-Manca is the exceptional wine of Adega Cartuxa – Fundação Eugénio de Almeida. It is produced only in years when all the conditions for extraordinary quality are fully met.

Grape Varieties: Arinto (55%), Antão Vaz (45%)
Vineyards: 40 years old
Soil Type: Granite
Analytical Data: Alcohol: 13.0%, Total Acidity: 5.3 g/L (tartaric acid), pH: 3.26, Residual Sugar: 1.4 g/L
Nutritional Information: Energy Value: 78 kcal / 100 ml (324 kJ / 100 ml)

Harvest 2023
The 2023 vintage, in addition to being dry, was extremely challenging and required highly interventionist viticulture. Although there were no major disease outbreaks, vineyards faced strong mite pressure. While much of Europe endured intense heatwaves, Portugal experienced a milder start to summer.
Cool night-time temperatures created large diurnal ranges, which allowed for rapid, homogeneous, and balanced ripening in white grape varieties, as well as in early-ripening reds, preserving excellent acidity. The intense heat of August complicated the end of the harvest, demanding greater patience and precision in vineyard work. Later-ripening varieties benefited from the cooler October nights, achieving very high-quality ripeness that expressed the severe and unique terroir of the Alentejo region.

Vinification
Manual harvest into small boxes, followed by grape cooling at 12 ºC. Direct pressing of whole clusters, with selection of free-run and low-pressure must, then static clarification at low temperature. Fermentation by grape variety in stainless steel tanks and French oak barrels, carried out with neutral yeasts to preserve the authenticity and expression of the Fundação Eugénio de Almeida vineyards. No malolactic fermentation was performed.
All processes were conducted by gravity to ensure maximum integrity and quality of each berry.

Ageing
12 months in stainless steel tanks and French oak barrels, on fine lees with periodic bâtonnage. Subsequently, 10 months of bottle ageing in the cellars of the Cartuxa Monastery.

Tasting Notes
Straw-green color. Intense and complex aroma with citrus notes, floral and vegetal nuances. Orange peel, apricot, dried fruits, and hints of hazelnut stand out, supported by barrel notes, minerality, light toast, and spices. On the palate, it is direct and intense, with great complexity. A precise balance between structure, acidity, and fruit gives both volume and elegance. Persistent, full, and complex finish, with remarkable character.

Recommended drinking window: 2025 – 2035

Serving temperature: 10–12 ºC

Winemakers: Pedro Baptista | Duarte Lopes