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ScalaCoeli

Regional Alentejo

White 2023

The brand name Scala Coeli comes from the Monastery of Santa Maria Scala Coeli, also known as the Cartuxa Monastery, where the Carthusian monks once lived. These wines are the result of selecting the grape varieties that best adapt to the Alentejo terroir each year, demonstrating that it is possible to create wines of high quality from grape varieties that are not traditional to Alentejo.

Variety: Encruzado
Vines: 15 years old
Soil Type: Granite
Analytical Data: Alcohol (%): 13.5 | Total Acidity (g/l tartaric acid): 5.9 | pH: 3.27 | Total Sugar (g/l): 0.8
Energy Value: 76 kcal/100ml (319 kJ/100ml)

Harvest: 2023, in addition to being dry, was an extremely challenging year, requiring intensive vineyard management. Although there were no major disease issues, high mite pressure was felt. While much of Europe experienced intense heatwaves, Portugal saw a milder start to summer. Low nighttime temperatures created wide diurnal temperature ranges, allowing white varieties in general—and also earlier-ripening red varieties—to achieve rapid, homogeneous, and well-balanced ripening, while preserving excellent acidity levels. The intense heat of August made the end of the harvest more difficult, demanding greater patience and rigor in the vineyard. Later-ripening varieties benefited from cooler October nights, achieving very high-quality ripeness levels that fully expressed the severe and unique terroir of the Alentejo region.

Winemaking
Hand-harvested, with bunch selection, on 22 August 2023, followed by cooling of the grapes to 12°C. Optical automatic grape sorting, followed by pressing, with selection of the low-pressure must for clarification (static settling by gravity at low temperature). Fermentation carried out exclusively in stainless steel tanks. No malolactic fermentation was performed. All grape and must handling processes were carried out by gravity, seeking maximum integrity of the grapes and their qualitative potential.

Aging: In stainless steel tanks for 12 months, on lees with periodic bâtonnage.

Recommended Consumption Range: 2025 to 2035

Serving Temperature: 12 ºC

Tasting Note: Pale straw-green color. Delicate and restrained aroma, with a base of vegetal and floral notes, lightly citrus, white fruit, tea, some flint and matchstick, and a good mineral presence, though subtle. The balance stands out between elegant fruit, with some creaminess from fine lees, and a firm acidity, revealing a very successful ripening of the Encruzado grape variety in Alentejo.

Winemakers
Pedro Baptista | Duarte Lopes