

ScalaCoeli

Regional Alentejo

Red 2022

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: Syrah

Vines: over 30 Years old

Soil Type: Granite

Analytical Data: Alcohol (%): 15.5; Total Acidity (g/l) – 5.1; pH – 3.89; Total Sugar (g/l) – 0.6

Energy Value: 91 kcal/ml (382kJ/100ml)

Harvest: 2022 was one of the most hot and dry years that has been registered throughout Western Europe. In Portugal, the first 9 months were dry, with 80% of the territory in severe drought between May and August, contrasting with the episode of intense rain during the harvest, posing as a real challenge for viticulture. In the period of vegetative rest, the winter was balanced, even though there was little precipitation. The pleasant spring temperatures created an early bud break and rapid development of the vines. Summer was extreme, with a lack of water and tormented by various heat waves in August, impacting the vines with smaller grapes and difficult maturation that was quite diverse. This was a year of patience and courage in the vineyards. The final perspective of the harvest was different, with a progression of balanced maturation and quality after the September rain, where the Alentejo's native varieties showed their resilience, revealing their quality.

Winemaking

Hand-harvested on September 5th. The grapes were cooled in a cold chamber (12°C), with automatic optical sorting at the winery. Cold pre-fermentative skin maceration for 5 days, followed by alcoholic fermentation in French oak vats, carried out with indigenous yeasts (naturally present on the grapes), seeking greater expression of this non-native variety in the Alentejo terroir. Post-fermentative maceration for 20 days, preceding malolactic fermentation and ageing in 225-litre French oak barrels, first and second use. All grape transfer processes were carried out by gravity in order to preserve the grape's qualitative potential to the maximum.

Ageing: 15 months in French oak barrels, followed by 16 months in bottle in the cellars of the Cartuxa Monastery.

Recommended Consumption Range: 2025 to 2040

Serving Temperature: 16°C to 18°C

Tasting Note: Deep, concentrated color. Excellent aromatic complexity, with ripe fruit, blackberries and plum, complemented by subtle oak notes, balsamic nuances, a hint of chocolate, and spices, very elegant. Powerful on the palate, with texture and concentration, great tannic structure, balanced acidity, and enveloping fruit, dense and persistent.

Winemakers

Pedro Baptista | Duarte Lopes



www.cartuxa.pt

