

# ScalaCoeli

## Regional Alentejo

### Red 2020

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:** Sousão

**Vines:** 15 years old

**Soil Type:** Granite

**Analytical Data:** Alcohol (%): 15.0; Total Acidity (g/l) – 5.6; pH – 3.66; Total Sugar (g/l) – 1.2

**Energy Value:** 86 kcal/ml (356kJ/100ml)

**Harvest:** Spring of 2020 was an uncharacteristic year climatically, being abnormally hot and dry after a wet December in 2019. Alternating between hot and dry days and periods of intense rain caused diseases and pests requiring attentive and meticulous care of the vineyards. While the summer was extremely hot and dry with various heat waves in July, August brought more “normal” temperatures with cool nights which helped the irregular maturation of the fruit. Due to the restrictions introduced in accordance with the Covid-19 pandemic, there was an increase in the technological organization of the teams and the adaptation of new technology and tools which allowed the harvest to occur without constraints to the elevated performance objectives of the enology team.

### Winemaking

Hand-harvested on September 11<sup>th</sup>, 2020. 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 36 months in bottle in the cellars of the Cartuxa Monastery.

**Recommended Consumption Range:** 2025 to 2040

**Serving Temperature:** 18°C

**Tasting Note:** Opaque ruby color, typical of the variety. Intense aroma, with strong vegetal and mineral/chemical character, black fruit, blueberries, cherry, and spices, with the oak very well integrated. On the palate it is robust and concentrated, with austere tannins, supported by high acidity and dense black fruit, extraordinarily persistent, almost unrestrained.

### Winemakers

Pedro Baptista | Duarte Lopes



[www.cartuxa.pt](http://www.cartuxa.pt)

