



Cartuxa

Cartuxa Pêra-Manca White is an iconic wine from Alentejo, combining elegant fruit complexity with remarkable ageing potential, making it a refined expression of Portuguese terroir.



Pera Manca White 2021

Alentejo, Portugal

Region and Vineyards

The **Alentejo region**, particularly **Évora**, provides the perfect backdrop for the production of Cartuxa's flagship wines. The vineyards here thrive in **granite-rich soils**, benefitting from **Mediterranean climatic conditions** characterized by hot, dry summers and mild winters. These elements, combined with the region's **long viticultural heritage**, create the ideal environment for producing wines with **complexity and structure**.

At the heart of these vineyards are the native Portuguese grape varieties **Antão Vaz** and **Arinto**. These grapes are perfectly adapted to Alentejo's heat, with Antão Vaz known for retaining **freshness** and acidity under intense sunlight, while Arinto contributes a **zesty, citrus profile** and **crisp acidity** to the final blend. The vineyards are part of the **Eugénio de Almeida Foundation**, which is committed to sustainable viticulture, ensuring the highest quality fruit for Pêra-Manca.

Winemaking

Pêra-Manca White is a blend of **Antão Vaz and Arinto**, carefully hand-harvested at peak ripeness. The grapes are **destemmed and gently crushed** before undergoing fermentation in a combination of **stainless steel vats** and **French oak barrels** at a controlled temperature of **16°C**. This process preserves the wine's **vibrant fruit purity** while allowing for the development of subtle oak complexity.

After fermentation, the wine is aged **on the lees** for **12 months**, with regular **batonnage** (lees stirring), which enhances its creamy texture and complexity. Before release, the wine undergoes an additional **12 months of bottle ageing**, ensuring it reaches the perfect balance of **freshness, depth, and elegance**.



Alcohol :13,00 %

Composition: 55% Arinto, 45%

Antao Vaz



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Tasting Notes

- **Color:** Brilliant **pale gold** with green highlights, suggesting youth and freshness.
- **Aroma:** A **complex bouquet** of **ripe citrus**, **white peach**, and **tropical fruits**, with hints of **lime blossom** and **subtle oak**.
- **Palate:** Rich and structured, with flavors of **apricot**, **pineapple**, and **lime**, underpinned by a creamy mouthfeel from lees ageing. A bright acidity adds balance, leading to a **long, mineral-driven finish**.

Did you know?

The Pêra-Manca brand has a history dating back to **1488**, making it one of the oldest wine labels in Portugal. The wines of this region were so esteemed that they were aboard **Pedro Álvares Cabral's** ship when he discovered Brazil in **1500**, and today, Pêra-Manca remains a symbol of **Portuguese excellence**.

Wine Pairing Ideas

- **Bacalhau à Brás:** The wine's bright acidity and creamy texture perfectly complement the richness of this traditional Portuguese salt cod dish.
- **Grilled Sea Bass with Lemon:** The zesty citrus notes and minerality of Pêra-Manca highlight the delicate flavors of fresh fish, enhancing the lemon and herbs.
- **Mushroom Risotto:** The creamy texture and oak nuances of the wine harmonize beautifully with the earthy flavors of mushroom risotto.
- **Roast Chicken with Thyme:** The richness of the roast chicken pairs well with the wine's subtle oak and vibrant fruit, creating a balanced and elegant combination.

Wine Spectator (WS) : 92 Points (2018)



This refined white is well-crafted, with an elegant profile packed with pineapple filling, mango and tangerine flavors, showing accents of vanilla, honeysuckle and oak spice, followed by a mouthwatering finish. Antão Vaz and Arinto.

Robert Parker (RP) : 94 Points (2017)



The 2017 Pêra-Manca Branco is a 55/45 blend of Arinto and Antão Vaz, aged for 12 months in 75% used French oak. It comes in at 13% alcohol. This is sourced from 30-year-old vines on granitic soil. A fine vintage for this brand, this Branco shows good concentration, notable power, freshness and some tension on the finish. The textured finish lingers nicely. The wine evolves and blossoms as it airs too, becoming more complex and pulling in some of the wood. It's a beautiful food wine. It was terrific the next day, but it ideally needs time. To be sure, you can enjoy this now, but giving it another couple of years in the cellar would be a better idea. It still has upside potential, and it may improve with a couple of years of cellaring. It should age well, perhaps better than indicated, so there is no rush.



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Wine Enthusiast (WE) : 93 Points (2016)

The wood-aged blend of Antão Vaz and Arinto is certainly ripe, full and spicy, with great intensity. Even at three years, this impressive wine is still young. Its peppery fruit needs a little more time to calm down. This wine is very fine, despite a needlessly heavy bottle, and will be ready from 2020.



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