

Cartuxa

A masterful Alentejo white, Pêra-Manca 2022 expresses the region's soul with remarkable finesse, balancing ripe orchard fruit, minerality, and a creamy texture shaped by extended lees aging.

Pera Manca White 2022

Alentejo, Portugal



Region and Vineyards

The wine hails from **DOC Alentejo - Évora**, one of Portugal's most historic wine-producing zones. Alentejo, stretching across rolling plains in the south, is known for its warm climate, where long hot summers contrast with cool nights, allowing grapes to achieve both ripeness and balance. The vineyards are rooted in **granitic soils**, which contribute a firm mineral backbone and precision to the wines.

Évora, a UNESCO World Heritage city, has been associated with winemaking since Roman times. Within this area, Fundação Eugénio de Almeida cultivates traditional Portuguese white varieties such as **Arinto and Antão Vaz**. Arinto brings freshness, citrus lift, and marked acidity, while Antão Vaz, considered the flagship white grape of Alentejo, contributes body, tropical fruit notes, and structure. Together, they create a wine of tension and richness, ideally suited to aging.

Winemaking

Pêra-Manca White is a blend of **Arinto and Antão Vaz**, harvested at optimal maturity to ensure both aromatic expression and freshness. Grapes are carefully handpicked, destemmed, and gently crushed before fermentation. This takes place partly in **stainless steel vats** and partly in **French oak barrels**, under controlled temperature around 16 °C.

Following fermentation, the wine rests **12 months on its lees** with regular bâtonnage, enhancing texture and aromatic complexity. It is then aged for an additional **10 months in bottle** before release, a patience-driven process that underscores the estate's philosophy of producing wines with both immediate charm and long-term aging potential. The result is a wine of **13% alcohol, 5.7 g/L total acidity, and 1.5 g/L residual sugar**, balancing richness with vibrancy.

Alcohol :13,00 %

Composition: 55% Arinto, 45% Antao Vaz

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Tasting Notes

- **Color:** Bright straw-yellow with green reflections, indicating youth and freshness.
- **Aroma:** Refined bouquet of citrus zest, ripe peach, and tropical hints of pineapple, layered with white flowers, toast, and subtle vanilla from oak aging. Mineral undertones add complexity.
- **Palate:** Full-bodied yet elegant, with a creamy texture from extended lees contact. Notes of stone fruit and citrus unfold with precision, supported by refreshing acidity. The finish is long, saline, and persistent, promising further development in bottle.

Did you know?

The name **Pêra-Manca** comes from a vineyard mentioned as early as the 14th century, historically linked to wines favored by Portuguese kings and explorers. Fundação Eugénio de Almeida revived the name in 1990 to designate only its most exceptional wines, released exclusively in outstanding vintages.

Wine Pairing Ideas

- **Grilled sea bass:** The freshness and mineral drive of Arinto cut through the richness of the fish, while Antão Vaz adds volume to match its succulence.
- **Roast chicken with lemon and herbs:** The citrus lift in the wine mirrors the flavors of the dish, while the wine's creamy texture enhances the meat's juiciness.
- **Seafood risotto:** The wine's acidity balances the richness of the rice, while its saline edge harmonizes with shellfish.
- **Soft cheeses such as Serra da Estrela:** The wine's structure and lees-derived creaminess complement the cheese's smooth texture and delicate intensity.

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.

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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.

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 peppy 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.