Cartuxa

Cartuxa Colheita Tinto is a full-bodied and expressive red, ideal for lovers of powerful wines. Its balance between ripe fruit, tannic structure, and freshness makes it a refined choice.

FUNDAÇÃO EUGÉNIO DE ALMEIDA

Evora Colheita Tinto 2019

Alentejo, Portugal

Region and Vineyards

The **Cartuxa Évora Colheita Tinto** comes from the prestigious wine region of **Alentejo**, specifically the **Évora** sub-appellation, located in southern Portugal. This area is known for its **hot Mediterranean climate**, characterized by long, dry summers, perfect for cultivating robust grape varieties like **Alicante Bouschet**, **Aragonez** (Tempranillo), and **Trincadeira**.

The vineyards are part of the **Fundação Eugénio de Almeida**, planted on **granitic soils**, which provide the wine with a distinct minerality and well-defined tannic structure. The region's winemaking tradition dates back to **1517**, when the **Quinta de Valbom** vineyards were established by Jesuits to support the second-oldest university in Portugal.

Winemaking

The **Cartuxa Colheita Tinto** is a blend of **Alicante Bouschet, Aragonez, and Trincadeira**, hand-harvested from the Fundação Eugénio de Almeida vineyards. After reaching optimal ripeness, the grapes are carefully **de-stemmed** and gently pressed. Fermentation takes place in **temperature-controlled stainless steel vats**.

This is followed by an **extended maceration period**, allowing for maximum extraction of flavors and tannins. The wine is then aged for **12 months in barrels and vats**, adding depth and complexity, before spending another **9 to 12 months aging in the bottle**, ensuring balance and refinement before release.

Tasting Notes

- **Color**: Deep ruby with garnet highlights.
- **Aroma**: A complex bouquet of **black plum**, **crushed cherry**, and **forest fruits**, with subtle floral hints of **violet** and notes of **vanilla** from the oak aging.
- **Palate**: Rich and full-bodied, with dominant flavors of **ripe black fruits**, red berries, and a touch of **marzipan**. The tannins are well-structured, providing a silky yet firm texture, while a fresh acidity balances the fruit's richness. The finish is long and **persistent**, with a refined minerality.

Alcohol :14,50 %

Composition: 45% Aragones, 40% Alicante Bouschet, 15% Trincadeira

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Did you know?

The name **Cartuxa** is derived from the **Cartuxa Monastery**, established in **1598**, where Carthusian monks lived in silence and prayer. The winery, which began producing wines in **1986**, is owned by the **Fundação Eugénio de Almeida**, a charitable organization founded in **1963**. In addition to its wine production, the foundation is known for its contributions to social and cultural development in the Alentejo region .

Wine Pairing Ideas

- **Grilled ribeye steak**: The wine's richness and firm tannins complement the juicy, charred flavors of the ribeye, creating a harmonious balance between texture and intensity.
- **Roast lamb with herbs**: The black fruit aromas and spicy structure of the wine enhance the robust flavors of roasted lamb, especially when seasoned with rosemary or thyme.
- **Duck cassoulet**: The wine's complexity and depth pair beautifully with rich, slow-cooked meat dishes like cassoulet, balancing the richness with its fresh acidity.
- **Aged sheep's milk cheese**: The concentrated flavors of the wine are an excellent match for the salty, creamy characteristics of aged sheep's cheese, offering a delightful savory contrast.

Robert Parker (RP) : 91 Points (2018)

The 2018 Cartuxa red is a blend of 40% Aragonez, 20% Alicante Bouschet, 30% Trincadeira and the rest Castelão, aged for 12 months in 80% used French oak. It comes in at 14.5% alcohol. Elegant, caressing and sensual in texture, this is a perfectly balanced red that doesn't have any one thing hit you over the head, but it always seems hard to put down. This is a great choice for a house pour or restaurant wine. It seems to have more finesse than I've often seen in the past. It should hold well, but I'm less sure it has a lot of potential to improve. Let's lean up for the moment.