

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.

Colheita Tinto 2021

Alentejo, Portugal



Region and Vineyards

Cartuxa Colheita Tinto 2021 hails from Évora in the heart of Alentejo, one of Portugal's most celebrated wine regions. Alentejo is known for its warm Mediterranean climate tempered by continental influences, providing the long, hot summers that allow indigenous red varieties to reach optimal ripeness. The vineyards are set on **granitic soils**, a hallmark of Évora, which contribute a mineral backbone and freshness that counterbalances the region's natural generosity.

The Eugénio de Almeida Foundation cultivates these vineyards with a focus on sustainability and respect for tradition. The combination of **abundant sunshine and poor, well-drained soils** encourages the vines to dig deep, resulting in concentrated fruit with layered complexity. It is this unique interaction between the Alentejo landscape and human dedication that defines Cartuxa's expressive reds.

Winemaking

The 2021 vintage is a careful blend of **Aragonez, Trincadeira, Alicante Bouschet and other local grapes**, harvested from estate-owned vineyards. Once the grapes reached full phenolic maturity, they were hand-harvested and brought to the winery for **de-stemming, gentle crushing, and fermentation in temperature-controlled stainless-steel vats**. This controlled environment preserved the purity of fruit while allowing for a slow and balanced extraction.

Following fermentation, the wine underwent **extended maceration** to build texture and depth. Maturation took place partly in vats and partly in barrels over a period of **12 months**, followed by a further **18 months of bottle aging** before release. This combination of wood and bottle élevage gives Cartuxa Colheita 2021 both structure and approachability, while maintaining the vibrant character of its fruit.

Alcohol :14,50 %

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

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Tasting Notes

- **Color**: Deep ruby with youthful purple reflections, suggesting concentration and freshness.
- **Aroma**: Intense notes of ripe blackberries, plums, and cherries, layered with hints of wild herbs, cedar, and subtle spice from oak.
- **Palate**: Rich and full-bodied, with velvety tannins supporting flavors of dark fruits, cocoa, and earthy undertones. Balanced acidity lends freshness, while a long, savory finish lingers with a touch of minerality.

Did you know?

The name Cartuxa derives from the **Cartuxa Monastery**, founded in 1598 near Évora, where Carthusian monks lived in silence and contemplation. The Eugénio de Almeida Foundation, which created Cartuxa in 1986, channels its profits from wine production into **cultural, educational, and social projects** in the region, making every bottle a contribution to the community.

Wine Pairing Ideas

- **Roast lamb with rosemary**: The wine's bold structure and herbal nuances pair seamlessly with the rich flavors of lamb and aromatic herbs.
- **Wild boar stew**: Game dishes enhance the earthy depth and robust fruit profile of Alicante Bouschet.
- **Mature sheep's cheese**: The intensity of Alentejo cheeses complements the wine's concentrated fruit and supple tannins.
- **Grilled beef with black pepper**: The spice of the dish resonates with the subtle oak and dark fruit core of the wine.

Robert Parker (RP) : 90 Points (2021)

The 2021 Cartuxa Colheita Tinto was produced with a blend of Alicante Bouschet, Aragonez, Trincadeira and Syrah that fermented separately in stainless steel and French oak vats and matured in French oak barrels for one year. It's clean, mixing berries, herbs and spices, with a slender mouthfeel, 14.5% alcohol and fine, polished tannins. 620,000 bottles produced. It was bottled in November 2023.