

# Cartuxa

The Cartuxa Colheita Branco is a vibrant and refreshing white wine from the Alentejo DOC – Évora , showcasing a beautiful blend of Arinto, Antão Vaz, and Roupeiro grapes. It is an elegant expression of the region's terroir, with great complexity and balance.

## Colheita Branco 2023

Alentejo, Portugal




Alcohol :13,00 %

Composition: 55% Antao Vaz

### Region and Vineyards

**Cartuxa Colheita Branco** comes from the **Alentejo DOC – Évora**, a historic winemaking region in the south of Portugal. This area is known for its **Mediterranean climate**, characterized by hot, dry summers and mild winters, which provides ideal conditions for growing **Arinto, Antão Vaz, and Roupeiro**—three native Portuguese grape varieties.

The **Fundação Eugénio de Almeida vineyards**, from which the grapes are sourced, sit on **granitic soils**, which contribute to the wine's minerality and freshness. The vineyards benefit from the influence of the **Monastery of Cartuxa**, dating back to 1598, where the Carthusian monks lived in silence and prayer. The monastery is both a cultural landmark and the inspiration for the wine's name.

### Winemaking

The **Cartuxa Colheita Branco** is a blend of **Arinto, Antão Vaz, and Roupeiro**, which are handpicked at the optimal stage of ripeness. After careful de-stalking and gentle crushing, the grapes undergo fermentation in **stainless steel vats** at a controlled temperature of **16°C**. This cool fermentation process preserves the fresh fruit characteristics of the wine.

After fermentation, the wine is left to mature on its lees for **nine months**, with regular **battonage** (stirring of the lees), which enhances the wine's texture and complexity. This extended lees contact contributes to a rounded mouthfeel while maintaining a bright, fresh acidity.

### Tasting Notes

- **Color**: Pale lemon with subtle greenish hues.
- **Aroma**: The nose reveals a bouquet of **citrus** (lime, lemon zest), **tropical fruits** (pineapple, guava), and a delicate hint of **herbal** and **mineral** notes.
- **Palate**: On the palate, the wine is **fresh and lively**, with a crisp acidity that lifts the citrus and tropical flavors. The lees ageing adds complexity and a smooth, creamy texture. The finish is **persistent** and **harmonious**, with a subtle mineral undertone.

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## Did you know?

The name **Cartuxa** comes from the **Cartuxa Monastery**, where Carthusian monks lived in silence and prayer since 1598. The winery is owned by the **Eugénio de Almeida Foundation**, a charitable organization established in 1963 that supports various social and cultural initiatives. The first Cartuxa wine was produced in **1986**, and since then, the winery has become one of the most prestigious in the Alentejo region .

## Wine Pairing Ideas

1. **Grilled sea bass**: The fresh acidity and citrus notes complement the delicate flavors of the fish, while the wine's mineral undertone mirrors the marine quality of the dish.
2. **Portuguese bacalhau (salt cod)**: The wine's vibrant acidity cuts through the richness of the cod, while the tropical fruit flavors balance the saltiness.
3. **Roast chicken with lemon and herbs**: The herbal and citrus elements in the wine enhance the seasoning of the dish, while its creamy texture complements the roasted flavors.
4. **Seafood risotto**: The wine's freshness and lees-aged complexity are an excellent match for the creamy risotto and the sweet, briny seafood.

**Robert Parker (RP) : 88 Points (2020)**

*The 2020 Cartuxa Branco is a 55/45 blend of Antão Vaz and Arinto, all unoaked and coming in at 13% alcohol. Beautifully textured, to a point where I thought there might be some old wood (there isn't), this is reasonably concentrated in mouthfeel, and fresh and fruity too. If something like the EA overachieves, though, this might not justify more than doubling the price. It is clearly better, and that gap will become more obvious with a couple of years of age, but right now the gap is not as enormous as doubling the price might suggest.*