

Cartuxa

An exceptional showcase of Alentejo's terroir , this wine combines concentrated flavors of black fruits, spices, and toasted oak with a silky texture and remarkable elegance , making it a standout expression of Portuguese winemaking.

Tinto Reserva 2018

Alentejo, Portugal



Alcohol :14,50 %

Composition: 70% Alicante Bouschet, 30% Trincadeira

Region and Vineyards

This wine comes from the **DOC Alentejo - Évora**, a region celebrated for its **granite-rich soils** and Mediterranean climate. The vineyards are bathed in long hours of sunshine and benefit from cool evenings, creating perfect conditions for growing **Alicante Bouschet** and **Aragonez** grapes.

The grapes are sourced from the **oldest vineyards** of the **Fundação Eugénio de Almeida**, where vine maturity ensures lower yields but exceptional concentration and complexity. The estate's commitment to sustainable viticulture enhances the expression of the unique terroir.

Winemaking

This vintage is crafted with a rigorous selection of **Alicante Bouschet** and **Aragonez** grapes. Once harvested, the grapes undergo **total destemming** and a gentle crushing process.

Fermentation is conducted separately for each variety in **stainless steel tanks** and **French oak vats** at a controlled temperature of **27°C**. This is followed by a **15-day maceration**, extracting rich color and tannins. The wine is then aged for **15 months in new French oak barrels** to develop complexity and elegance, followed by **36 months of bottle ageing** to achieve perfect harmony.

Tasting Notes

- **Color**: Deep garnet red with excellent brilliance.
- **Aroma**: Intense and inviting, with layers of **ripe black fruits**, **plum**, **spices**, and subtle notes of **cedar** and **toasted oak**.
- **Palate**: Full-bodied and luxurious, with velvety tannins and flavors of **blackberries**, **dark cherries**, and nuances of **vanilla** and **smoky wood**. The finish is long and satisfying, showcasing great balance and elegance.

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Did you know?

Cartuxa Tinto Reserva is named in honor of the **Cartuxa monks**, who lived a solitary life of prayer and contemplation at the **Santa Maria Scala Coeli Monastery** in Évora, dating back to **1587**. The wine reflects this legacy of patience and dedication.

Wine Pairing Ideas

- **Roast Lamb with Herb Crust**: The wine's structure and dark fruit flavors complement the richness of lamb.
- **Braised Beef Short Ribs**: The velvety tannins pair perfectly with the tender, flavorful meat.
- **Aged Manchego or Serra da Estrela Cheese**: The savory and nutty notes of these cheeses balance the wine's complexity.
- **Wild Mushroom Risotto**: The earthy flavors harmonize with the wine's spiced and oaky profile.