



Cartuxa

Cartuxa Pêra-Manca Branco is a prestigious white wine from Alentejo, Portugal, celebrated for its complexity and balance, embodying the legacy of one of Portugal's most iconic wine brands.



Pera Manca White 2016

Alentejo, Portugal

Region and Vineyards

The wine originates from **Évora**, within the Alentejo region of Portugal, a renowned area for its sunny climate and diverse soils, ideal for producing complex and age-worthy wines. The vineyards are part of the **Eugénio de Almeida Foundation**, which is deeply committed to preserving the native grape varieties of Portugal.

The **Antão Vaz and Arinto grapes**, integral to this wine, thrive in the warm climate and limestone-rich soils of Alentejo. The grapes are hand-harvested at the optimal point of ripeness, ensuring a perfect balance between freshness and concentration.

Winemaking

Cartuxa Pêra-Manca Branco is made with meticulous care. The handpicked grapes are carefully **destemmed and gently crushed**, maintaining the integrity of the fruit. Fermentation takes place in **stainless steel vats** and **French oak barrels** at a controlled temperature of **16°C**, a process that enhances the wine's aromatic purity and complexity.

After fermentation, the wine matures on its **lees for 12 months** with regular battonage, which enriches the texture and structure. This is followed by an additional **six months of bottle aging**, allowing the flavors to integrate and develop further.

Tasting Notes

- **Color:** Bright citrus yellow.
- **Aroma:** Persistent, fine, and complex fruity aromas with notes of ripe apricot, pineapple, lime blossom, and lemongrass.
- **Palate:** Soft and dry, with layers of ripe fruit, creamy oak, and rolling acidity. The wine is beautifully balanced with a long and elegant finish.

Alcohol :13,00 %

Composition: 55% Arinto, 45%

Antao Vaz



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Did you know?

The **Pêra-Manca brand** has roots dating back to **1488**, when wines from this region were documented in correspondence with King João II of Portugal. Pêra-Manca wines were also aboard the ship of **Pedro Álvares Cabral** when he discovered Brazil in 1500. Revived by Cartuxa in **1990**, the Pêra-Manca label now represents some of Portugal's most revered wines.

Wine Pairing Ideas

- **Grilled sea bass with lemon butter sauce:** The citrusy and mineral notes of the wine enhance the delicate flavors of the fish.
- **Prawns with garlic and olive oil:** The wine's vibrant acidity cuts through the richness of the dish.
- **Roast chicken with creamy mushroom sauce:** The creamy oak and fruity layers complement the savory depth of the dish.
- **Aged goat cheese:** The wine's bright acidity and complex aromas balance the tangy, nutty flavors of aged goat cheese.



Robert Parker (RP) : **92 Points** (2016)

The 2016 Pêra-Manca Branco is a 70/30 blend of Antão Vaz and Arinto aged for 12 months in 75% used French oak. It comes in at 13.5% alcohol. The oak treatment isn't too aggressive on paper for a long-haul wine, but it is a little prominent now. It will integrate far better with another year or two in the cellar—these can age well, so there is no real rush. Solid and concentrated in the mid-palate, this also has underlying freshness (no doubt in large part thanks to the Arinto) that keeps it lively and more interesting. Overall, this is rather pricey but very well done. It should evolve more and become more intriguing as it ages. There were 5,833 cases produced.

