



# Pêra Velha GRANDE RESERVA Red 2016



**Producer** Pêra Grave, Sociedade Agrícola Unipessoal Lda.

**Contact** João Grave

**Winemaker** Nuno Cancela de Abreu

**Region** Alentejo

**Local** Qta. S. José de Peramanca (Évora)

**Classification** Alentejo Regional Wine

**Type** Red

**Vintage year** 2016

**Climate** Mediterranean

**Soil** Granitic

**Grape Varieties** Touriga Nacional, Syrah and Alicante Bouschet

**Date of bottling** 01 March 2019

**Production** 10000 bottles

**Vinification** After 24 hours of cold maceration to enrich the flavours, the fermentation was run for 10 days at 24°C, with the grape skin maceration (delastage process) to facilitate extraction of color and tannins, that contribute to body and mouthfeel.

**Maturation** After Malolactic fermentation, followed by maturation of 24 months in French new oak barrels

Alcohol	14,50%
Total Acidity	5,0 g/L
<b>Analysis</b> pH	3,82
Total sugars	0,6 g/L

**Color** Dark red

**Arome** Ripe fruits such black plum, blackberries, black pepper, spices and cocoa.

**Taste** Black fruits perfectly married with cocoa and with the elegance of french oak. Full-bodied wine with the presence of soft tannins that gives it volume of mouth and good acidity makes it very balanced.

**Finish** Full-bodied, elegant and very persistent.

**Consumption** Immediate consumption or taking into account their aging potential over the next 10 years, ever since kept in good condition.

**Gastronomy** Red meats or hunting of fur

**Available in** Bordalaise bottle 0,75 L  
Box of 3 bottles