



PÊRA-GRAVE RESERVA RED 2013									
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	2013								
Climate	Mediterranean								
Soil	Granitic								
Grape Varieties	Syrah, Touriga Nacional e Alicante Bouschet								
Date of bottling	15 July 2015								
Production	33100 Bottles								
Vinification	After 2 days of cold maceration to enrich for flavorings, the fermentation was run for 6 days at 24°C with delestage to facilitate the extraction of color and tannins that contribute to body and mouthfeel.								
Maturation	The wine after malo-lactic fermentation aged 18 months in barrels of French and American oak.								
Analysis	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 60%;">Alcohol</td> <td style="text-align: right;">14,50%</td> </tr> <tr> <td>Total Acidity</td> <td style="text-align: right;">5,8 g/L</td> </tr> <tr> <td>pH</td> <td style="text-align: right;">3,63</td> </tr> <tr> <td>Total Sugars</td> <td style="text-align: right;">0,6 g/L</td> </tr> </table>	Alcohol	14,50%	Total Acidity	5,8 g/L	pH	3,63	Total Sugars	0,6 g/L
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Total Sugars	0,6 g/L								
Color	Dark red								
Arome	Ripe black fruits like the black plum, blackberries and perfumed nose of violets proper of Touriga Nacional.								
Taste	Black fruits combined with the elegance of the wood, round tannins and full-bodied on the mouth, elegant and very persistent, with a pleasant finish.								
Finish	Very pleasant, full-bodied, elegant and very persistent.								
Consumption	Immediate, up to 10 years stored in good condition.								
Gastronomy	Red meats or hunting								
Available in	Bordalaise bottle 0,75 L Box of 6 bottles								