



PÊRA VELHA GRANDE RESERVA RED WINE 2012

Producer Pêra Grave, Sociedade Agrícola Unipessoal Lda. Contact João Grave Winemaker Nuno Cancela de Abreu Region Alentejo Local Qta. S. José de Peramanca Classification Alentejano Regional Wine Type Red Vintage Year 2012 Climate Mediterranean Soil Granitic Grape Varieties Syrah, Alicante Bouschet e Touriga Nacional Production 4350 bottles After 2 days of maceration to enrich the flavours, the fermentation ocurred during a period of 8 days at 24°C, with the grape skin maceration (delastage process) to help with the extraction of colour and tannins, which contribute to giving the wine body and mouthfeel. Maturation After Malo-lactic fermentation, followed by maturation of 24 months in new barrels of oak Alcohol 14,50% Total Acidity 5.8 g/l PH 3.6 Total sugar 0,7 g/l Color Dark red Arome Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak, Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent 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		RED WINE 2012	
Region Alentejo		Producer	Pêra Grave, Sociedade Agrícola Unipessoal Lda.
Region Alentejo Local Qta. S. José de Peramanca Classification Alentejano Regional Wine Type Red Vintage Year 2012 Climate Mediterranean Soil Granitic Grape Varieties Syrah, Alicante Bouschet e Touriga Nacional Production 4350 bottles After 2 days of maceration to enrich the flavours, the fermentation ocurred during a period of 8 days at 24°C, with the grape skin maceration (delastage process) to help with the extraction of colour and tannins, which contribute to giving the wine body and mouthfeel. Maturation After Malo-lactic fermentation, followed by maturation of 24 months in new barrels of oak Alcohol 14,50% Total Acidity 5.8 g/l Analysis PH 3,6 Total sugar 0,7 g/l Color Dark red Arome Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent 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		Contact	João Grave
Local Qta. S. José de Peramanca	-[Winemaker	Nuno Cancela de Abreu
Classification Type Red Vintage Year 2012 Climate Mediterranean Soil Granitic Grape Varieties Production Vinification Vinification Vinification Maturation After Malo-lactic fermentation, followed by maturation of 24 months in new barrels of oak Alcohol 14,50% Total Acidity 5,8 g/l Analysis Arome Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak, Full-bodied, elegant and very persistent Immediate consumption or taking into account their aging potential over the next 10 years, ever since kept in good condition Red Vintage Year Alcohol 14,50% Total Acidity 5,8 g/l PH 3,6 Total Sugar 0,7 g/l Color Confirms the dark fruits and cocoa well married with the elegance of French oak, Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent Immediate consumption or taking into account their aging potential over the next 10 years, ever since kept in good condition Bordalaise bottle 0,75 L		Region	Alentejo
Type Red Vintage Year 2012 Climate Mediterranean Soil Granitic Grape Varieties Syrah, Alicante Bouschet e Touriga Nacional Production 4350 bottles After 2 days of maceration to enrich the flavours, the fermentation ocurred during a period of 8 days at 24°C, with the grape skin maceration (delastage process) to help with the extraction of colour and tannins, which contribute to giving the wine body and mouthfeel. Maturation After Malo-lactic fermentation, followed by maturation of 24 months in new barrels of oak Alcohol 14,50% Total Acidity 5,8 g/l Analysis PH 3,6 Total sugar 0,7 g/l Color Dark red Arome Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent 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		Local	Qta. S. José de Peramanca
Vintage Year 2012 Climate Mediterranean Soil Granitic Grape Varieties Syrah, Alicante Bouschet e Touriga Nacional Production 4350 bottles After 2 days of maceration to enrich the flavours, the fermentation occurred during a period of 8 days at 24°C, with the grape skin maceration (delastage process) to help with the extraction of colour and tannins, which contribute to giving the wine body and mouthfeel. Maturation After Malo-lactic fermentation, followed by maturation of 24 months in new barrels of oak Alcohol 14,50% Total Acidity 5,8 g/l PH 3,6 Total sugar 0,7 g/l Color Dark red Arome Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent 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		Classification	Alentejano Regional Wine
Climate Mediterranean Soil Granitic Grape Varieties Syrah, Alicante Bouschet e Touriga Nacional Production 4350 bottles After 2 days of maceration to enrich the flavours, the fermentation ocurred during a period of 8 days at 24°C, with the grape skin maceration (delastage process) to help with the extraction of colour and tannins, which contribute to giving the wine body and mouthfeel. Maturation After Malo-lactic fermentation, followed by maturation of 24 months in new barrels of oak Alcohol 14,50% Total Acidity 5,8 g/l PH 3,6 Total sugar 0,7 g/l Color Dark red Arome Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent 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		Туре	Red
Soil Granitic		Vintage Year	2012
Production A350 bottles		Climate	Mediterranean
Production 4350 bottles After 2 days of maceration to enrich the flavours, the fermentation ocurred during a period of 8 days at 24°C, with the grape skin maceration (delastage process) to help with the extraction of colour and tannins, which contribute to giving the wine body and mouthfeel. Maturation After Malo-lactic fermentation, followed by maturation of 24 months in new barrels of oak Alcohol 14,50% Total Acidity 5,8 g/l Analysis PH 3,6 Total sugar 0,7 g/l Color Dark red Arome Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent 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		Soil	Granitic
Vinification After 2 days of maceration to enrich the flavours, the fermentation occurred during a period of 8 days at 24°C, with the grape skin maceration (delastage process) to help with the extraction of colour and tannins, which contribute to giving the wine body and mouthfeel. Maturation After Malo-lactic fermentation, followed by maturation of 24 months in new barrels of oak Alcohol 14,50% Total Acidity 5,8 g/l PH 3,6 Total sugar 0,7 g/l Color Dark red Arome Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent 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 Bordalaise bottle 0,75 L		Grape Varieties	Syrah, Alicante Bouschet e Touriga Nacional
the fermentation ocurred during a period of 8 days at 24°C, with the grape skin maceration (delastage process) to help with the extraction of colour and tannins, which contribute to giving the wine body and mouthfeel. Maturation After Malo-lactic fermentation, followed by maturation of 24 months in new barrels of oak Alcohol 14,50% Total Acidity 5,8 g/l PH 3,6 Total sugar 0,7 g/l Color Dark red Arome Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent Consumption Castronomy Red meats or hunting of fur Bordalaise bottle 0,75 L		Production	4350 bottles
Maturation of 24 months in new barrels of oak Alcohol 14,50% Total Acidity 5,8 g/l PH 3,6 Total sugar 0,7 g/l Color Dark red Arome Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent Consumption Red meats or hunting of fur Bordalaise bottle 0,75 L Available in:		Vinification	the fermentation ocurred during a period of 8 days at 24°C, with the grape skin maceration (delastage process) to help with the extraction of colour and tannins, which contribute to giving the wine body
Analysis Analysis PH 3,6 Total sugar 0,7 g/l Color Dark red Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent 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:		Maturation	
Analysis PH 3,6 Total sugar 0,7 g/l Color Dark red Arome Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent 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			Alcohol 14,50%
Total sugar 0,7 g/l Color Dark red Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth 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 Bordalaise bottle 0,75 L			Total Acidity 5,8 g/l
Color Dark red Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth 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 Bordalaise bottle 0,75 L		Analysis	PH 3,6
Arome Ripe fruits like the black plum, blackberries, black pepper, spices and cocoa Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent 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 Bordalaise bottle 0,75 L			Total sugar 0,7 g/l
Confirms the dark fruits and cocoa well married with the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent 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 Bordalaise bottle 0,75 L		Color	Dark red
the elegance of French oak. Full-bodied with round tannins and a good volume of mouth Finish Full-bodied, elegant and very persistent 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 Bordalaise bottle 0,75 L		Arome	
Consumption Consu		Taste	the elegance of French oak. Full-bodied with round
Consumption 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		Finish	Full-bodied, elegant and very persistent
Available in: Bordalaise bottle 0,75 L		Consumption	aging potential over the next 10 years, ever since
Avaliable in 1		Gastronomy	Red meats or hunting of fur
		Available in:	