



Q^{ta} S. José de Peramanca

Pêra-Grave
VINHOS • WINES



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	Q ^{ta} . 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	
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	
Analysis	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	
Taste	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	
Available in:	Bordalaise bottle 0,75 L Box of 3 bottles	