



Pêra Velha GRANDE RESERVA Red 2015



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 2015

Climate Mediterranean

Soil Granitic

Grape Varieties Syrah and Alicante Bouschet

Date of bottling 04 May 2018

Production 6600 bottles

Vinification After 2 days 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 5,5 g/L

Analysis pH 3,62

Total sugars 0,8 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, round tannins, with good structure on the mouth, the finish has nice notes, is full bodied, elegant and very persistent.

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