



PÊRA-GRAVE RESERVA

Red 2017

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 Vinho Regional Alentejano

Type Red

Vintage year 2017

Climate Mediterranean

Soil Granitic

Grape varieties Touriga Nacional and Syrah

Date of bottling Bottles

Production 20 July 2020

Vinification After 48 hours of cold maceration to enrich for flavorings, the fermentation was run for 10 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.

Alcohol 14.5%

Total Acidity 6.3 g/l

Analysis

pH 3,65

Total Sugars 0.4 g/l

Color Dark red

Arome Ripe black fruits like the black plum, blackberries and perfumed nose of violets poper of Touriga Nacional.

Taste Black fruits combined with the elegance of the wood, round tannins and full-bodied on the mouth, elegante 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 Bordailaise bottle 0.75L
Box of 6 bottles

