



## PÊRA-GRAVE WHITE 2022



**Producer** Pêra Grave, Sociedade Agrícola Unipessoal Lda.

**Contact** João Grave

**Winemaker** Nuno Cancela de Abreu

**Region** Alentejo

**Local** Qta. S. José de Peramanca (Évora)

**Classificacion** Alentejo Regional Wine

**Type** White

**Vintage year** 2021

**Climate** Mediterranean

**Soil** Granitic

**Grapes varieties** Arinto, Verdelho e Alvarinho

**Data of bottling** 06 December 2022

**Production** 28 000 bottles

**Vinificacion** After pressing the whole grapes, the cleaned must was fermented in new barrels where it staged 3 months with batonage done twice a week .

Alcohol 12 %

Total acidity 5.2 g/l

### Analyses

pH 3.66

Total sugars 0.3 g/l

**Color** Citrus yellow

**Arome** Clean, elegante, marked by green apple, citrus fruits and tropical well integrated with a subtle touch of the barrel.

**Taste** Fresh and mineral in the attack, it confirms the citrus fruits and a buttery surround that gives a sensation of volume in the mouth

**Finish** Complex with good persistence at the end of the test.

**Consumption** Immediately and can be stored 2 years at 17°C temperature.

**Gastronomy** Serve between 10°C and 12°C. Accompanies oily fish, baked or grilled.

**Available in** Bordalaise Bottle  
0,75 L Boxes 6 bottles