



Pêra Velha GRANDE RESERVA Red 2016

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 2016

Climate Mediterranean

Soil Granitic

Grape Varieties Touriga Nacional, Syrah and Alicante Bouschet

Vinification After 24 hours of cold maceration to enrich in flavours, the fermentation was run for 10 days at 24°C, with “delestage” to facilitate the extraction of color and tannins, which contributes to its body and mouthfeel.

Maturation After malolactic fermentation, the wine aged for 24 months in new French oak barrels.

Analysis

Alcohol	14,50%
Total Acidity	5,0 g/L
pH	3,82
Total sugars	0,6 g/L

Color Dark red

Aroma Ripe dark fruits such as black plum, blackberries, black pepper, spices and cocoa.

Taste Black fruits perfectly married with cocoa and with the elegance of the french oak. Full-bodied wine with the presence of soft tannins that gives it volume of mouth and good acidity which makes it very balanced.

Finish Full-bodied, elegant and very persistent.

Consumption Immediate consumption or taking into account its aging potential, over the next 10 years, as long as kept in good condition.

Gastronomy Red meats or hunting of fur.

Available in Bordalaise bottle 0,75L

Box of 3 bottles

