



## PÊRA VELHA GRANDE RESERVA **RED 2011 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 2011 Climate | Mediterranean Soil Granitic **Grape Varieties** Syrah and Alicante Bouschet Date of bottling 13 October 2014 **Production** 5139 bottles After 2 days of maceration to enrich the flavours, the fermentation ocurred during a period of 8 days at 24°C, Vinification 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. After Malo-lactic fermentation, followed by maturation of Maturation 24 months in new barrels of oak Alcohol 14,50% **Total Acidity** 5,8 g/L Analysis На 3,64 Total sugar $0,5 \, g/L$ Color Dark red Ripe fruits like the black plum, blackberries, black pepper, Arome spices and cocoa Black fruits perfectly married with cocoa and with the elegance of french oak, round tannins, with good structure **Taste** on the mouth, the finish has nice notes, is full bodied, elegant and very persistent Finish | Full-bodied, elegant and very persistent Immediate consumption or taking into account their aging Consumption potential over the next 10 years, ever since kept in good condition Gastronomy Red meats or hunting of fur Bordalaise bottle 0,75 L Available in Box of 3 bottles