



## Pêra Velha Grande Reserva 2017



<b>Producer</b>	Pêra-Grave, Sociedade Agrícola Unipessoal, Lda.	
<b>Contact</b>	João Grave	
<b>Winemaker</b>	Nuno Cancela de Abreu	
<b>Region</b>	Alentejo	
<b>Local</b>	Quinta São José de Pêra Manca (Évora)	
<b>Classification</b>	Vinho Regional Alentejano	
<b>Type</b>	Red	
<b>Vintage Year</b>	2017	
<b>Climate</b>	Mediterranean	
<b>Soil</b>	Granitic	
<b>Grape Varieties</b>	Touriga Nacional, Petit Syrah and Cabernet Sauvignon	
<b>Date of Bottling</b>	01 December 2020	
<b>Vinification</b>	After 24 hours of cold maceration to enrich in aroma, the fermentation occurred during 10 days at 24°C with "delestage" to facilitate the extration of color and tannis which contributes to mouthfeel and body	
<b>Maturation</b>	The wine staged for 24 months in french new oak barrels	
<b>Analysis</b>	Alcohol	14,50%
	Total acidity	5,0 g/l
	pH	3,82
	Total sugars	0,6 g/l
<b>Color</b>	Deep Reink	
<b>Aroma</b>	Marked by ripe fruits such as black plum, blackberry, black pepper spices and cocoa	
<b>Taste</b>	Confirms the black fruits and cocoa combined with the elegance of the wood. A full-bodied wine that contains in it a very soft touch of the tannis which brings volume to the mouth. It also has a good acidity that helps a lot in terms of balance.	
<b>Finish</b>	Very pleasant, full-bodied, elegant and persistant	
<b>Consumption</b>	Immediate or stored for 10 years or even more if kept in good conditions	
<b>Gastronomy</b>	Red meats or hunting	
<b>Available in</b>	Bordalaïse bottle 0.75L wood box of 3 bottles	