



PÊRA-GRAVE WHITE 2024									
Producer	Pêra Grave, Sociedade Agrícola Unipessoal Lda.								
Contact	João Grave								
Winemaker	Nuno Cancela de Abreu								
Region	Alentejo								
Local	Quinta São José de Peramanca (Évora)								
Classification	Vinho Regional Alentejano								
Type	White								
Vintage Year	2024								
Climate	Mediterranean								
Soil	Granitic								
Grape Varieties	Arinto, Verdelho and Alvarinho								
Vinification	After going through the process of skin contact and pressing, 85% of the clean must fermented in stainless steel at 14°C and 15% fermented in barrels to give complexity.								
Maturation	The wine staged for 3 months in barrel before being blended with the wine staged in stainless steel.								
Analysis	<table> <tr> <td>Alcohol</td><td>12.0%</td></tr> <tr> <td>Total Acidity</td><td>6.2 g/l</td></tr> <tr> <td>PH</td><td>3.32</td></tr> <tr> <td>Total Sugars</td><td>0.8 gl</td></tr> </table>	Alcohol	12.0%	Total Acidity	6.2 g/l	PH	3.32	Total Sugars	0.8 gl
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Total Sugars	0.8 gl								
Color	Citrus yellow								
Aroma	With great aromatic exuberance, where tropical fruits, citrus and green apple stand out with a subtle touch of the barrel.								
Taste	Fresh and mineral at first but then also confirms the citrus fruits as well as a buttery surround that gives a sensation of volume in the mouth.								
Finish	Complex, persistent and fresh.								
Consumption	Immediate or it can also be kept for 2 years if maintained in good temperature.								
Gastronomy	Served between 10°C and 12°C with fish, sea food, cold plates								
Available in	Bordalaise Bottle 0,75L Boxes of 6 bottles								