



PÊRA-GRAVE RED 2021									
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	Red								
Vintage Year	2021								
Climate	Mediterranean								
Soil	Granitic								
Grape Varieties	Alicante Bouschet, Touriga Nacional and Syrah								
Vinification	After 3 days of cold skin contact to enrich aromatically, the must fermented for 8 days at 24°C, with a gentle delestage, gaining color, body and structure.								
Maturation	12 months in french or american oak barrels of second year.								
Analysis	<table> <tr> <td>Alcohol</td><td>14%</td></tr> <tr> <td>Total Acidity</td><td>5,3 g/l</td></tr> <tr> <td>PH</td><td>3,64</td></tr> <tr> <td>Total Sugars</td><td>1,0 g/l</td></tr> </table>	Alcohol	14%	Total Acidity	5,3 g/l	PH	3,64	Total Sugars	1,0 g/l
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Color	Dark Ruby								
Aroma	Black fruits, blackberries and blueberries, harmonized with a discreet scent of vanilla from the barrels.								
Taste	At the first sip the wine is marked by the ripe dark fruits with a very soft scent of chocolate; then, as it grows in the mouth it becomes more complex and notable the stage in wood. The presence of the tannis gives a velvety and consistent body to the wine.								
Finish	Elegant and persistent								
Consumption	Immediate or over the next ten years.								
Gastronomy	Serve at 18°C with hunting dishes or condimented red meats.								
Available in	Bordalaise Bottle 0.75L Box of 6 Bottles								