



PÊRA-GRAVE RESERVA RED 2020									
<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 Peramanca (Évora)								
<b>Classification</b>	Vinho Regional Alentejano								
<b>Type</b>	Red								
<b>Vintage Year</b>	2020								
<b>Climate</b>	Mediterranean								
<b>Soil</b>	Granitic								
<b>Grape Varieties</b>	Touriga Nacional, Cabernet Sauvignon and Alicante Bouschet								
<b>Vinification</b>	After 48 hours of cold maceration to enrich flavours the fermentation ran for 10 days at 24°C with delestage to facilitate the extraction of color and tannis which contributes to the body and mouthfeel.								
<b>Maturation</b>	After malolactic fermentation, the wine staged for 18 months in French and American oak barrels.								
<b>Analysis</b>	<table> <tr> <td>Alcohol</td><td>14,5%</td></tr> <tr> <td>Total Acidity</td><td>5,2 g/l</td></tr> <tr> <td>PH</td><td>3,65</td></tr> <tr> <td>Total Sugars</td><td>1,4 g/l</td></tr> </table>	Alcohol	14,5%	Total Acidity	5,2 g/l	PH	3,65	Total Sugars	1,4 g/l
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<b>Color</b>	Dark red								
<b>Aroma</b>	Marked by ripe black fruits such as black plums, blackberries and spices								
<b>Taste</b>	Confirms the ripe dark fruits combined with the elegance of the wood. The rounded velvety tannis brings a full-bodied sense in the mouth								
<b>Finish</b>	Very pleasant, full-bodied, elegant and persistant								
<b>Consumption</b>	Immediate, up to 10 years stored in good condition.								
<b>Gastronomy</b>	Red meats or hunting								
<b>Available in</b>	Bordalaise bottle 0.75L Box of 6 Bottles								