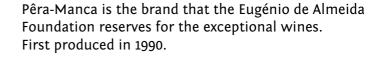


# PÊRA MANCA

DOC Alentejo – Évora White 2012



## DOC Alentejo – Évora

**Grape Varieties** Antão Vaz and Arinto

## **Type of soil** Granitic

Analyses Alcohol (%) – 13.5 Total Acidity (g/l) – 5.5 pH – 3.24 Total Sugar (g/l) – 0.9

## Vinification

Pêra-Manca is a blend of Antão Vaz and Arinto, planted in the Fundação Eugénio de Almeida vineyards. When the grapes reach the right point of maturation they are carefully picked, de-stalked and gently crushed. Fermentation takes place in stainless steel vats and in french oak barrels, at controlled temperature of 16oC. Then the wine matures on the lees for further 12 months with battonage and another 9 months in bottle, prior to release.

#### Serving Temperature

10°C to 12°C

**Producer** Fundação Eugénio de Almeida

Winemaker Pedro Baptista



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