

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

PÊRA-MANCA

DOC Alentejo – Évora
Red 2013



Pêra-Manca is the brand that the Eugénio de Almeida Foundation reserves for the exceptional wines, only bottled when the winemakers feel they merit this status. First produced by Eugénio de Almeida Foundation in 1990.

DOC Alentejo - Évora

Grape Varieties

Trincadeira and Aragonêz

Type of soil

Granitic

Analyses

Alcohol (%) – 14,5

Total acidity (g/l) – 5,5

pH – 3,70

Total sugar (g/l) – 1

Vinification

Pêra-Manca is produced from the Aragonez and Trincadeira varieties with each parcel being carefully separated and selected at the harvest. The vineyards are over 30 years old and selection depends on the grapes developing slowly without excess stress, drawing out the best characteristics of the varieties.

In the best years that this happens the grapes are harvested, de-stalked, lightly crushed and fermented in 12000L oak vats. There then follows a long period of maceration before the wine is matured in 3000L oak vats for 18 months. The wine is aged in bottle for a further 30 months in the Cartuxa Monastery cellars prior to release.

Serving Temperature

16°C a 18°C

Producer

Fundação Eugénio de Almeida

Winemaker

Pedro Baptista