

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

PÊRA-MANCA

DOC Alentejo – Évora
White 2013



Pêra-Manca is the brand that the Eugénio de Almeida Foundation reserves for the exceptional wines. First produced in 1990.

DOC Alentejo – Évora

Grape Varieties

Antão Vaz and Arinto

Type of soil

Granitic

Analyses

Alcohol (%) – 13.5

Total Acidity (g/l) – 5.8

pH – 3.18

Total Sugar (g/l) – 0.9

Vinification

Pêra-Manca is a blend of Antão Vaz and Arinto, planted in the Eugénio de Almeida Foundation 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 16°C. Then the wine matures on the lees for further 12 months with battonage and another 6 months in bottle, prior to release.

Serving Temperature

10°C to 12°C

Producer

Fundação Eugénio de Almeida

Winemaker

Pedro Baptista