

*Cartuxa*

FUNDAÇÃO  
EUGÉNIO  
DE ALMEIDA

# PÊRA-MANCA

DOC Alentejo – Évora  
White 2014

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

Granític

### Analyses

Alcohol (%) – 13,5

Total Acidity (g/l) – 6,2

pH – 3,35

Total Sugar (g/l) – 1,2

### 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 9 months in bottle, prior to release.

### Serving Temperature

10°C to 12°C

### Producer

Fundação Eugénio de Almeida

### Winemaker

Pedro Baptista