

# PÊRA-MANCA

DOC Alentejo – Évora  
White 2023

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

Arinto and Antão Vaz

### Type of soil

Granític

### Analyses

Alcohol (%) – 13  
Total Acidity (g/l) – 5,73  
pH – 3,26  
Total Sugar (g/l) – 1,4

### Vinification

Pêra-Manca is a blend of Arinto and Antão Vaz planted in the Eugénio de Almeida Foundation vineyards. When the grapes reach the right point of maturation they are carefully picked, destalked 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 10 months in bottle, prior to release.

### Serving Temperature

12°C

### Producer

Fundação Eugénio de Almeida

### Winemakers

Pedro Baptista | Duarte Lopes