



PÊRA-MANCA

DOC Alentejo – Évora
White 2018

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

Total Acidity (g/l) – 5,7

pH – 3,29

Total Sugar (g/l) – 1,1

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

Winemaking Team

Winemaker

Pedro Baptista

Assistant Winemaker

Duarte Lopes