

Cartuxa

FUNDAÇÃO
EUGÉNIO
DE ALMEIDA

PÊRA-MANCA

DOC Alentejo – Évora
White 2021

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



www.cartuxa.pt

DOC Alentejo - Évora

Grape Varieties

Antão Vaz and Arinto

Type of soil

Granític

Analyses

Alcohol (%) – 13

Total Acidity (g/l) – 5,7

pH – 3,26

Total Sugar (g/l) – 1,3

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, 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 12 months in bottle, prior to release.

Serving Temperature

10°C to 12°C

Producer

Fundação Eugénio de Almeida

Winemakers

Pedro Baptista

Duarte Lopes