

PÊRA DOCE SPECIAL EDITION



2016

IG ALENTEJO RED WINE

GRAPE VARIETIES

45% Alicante Bouschet, 35% Aragonez and 20% Trincadeira.

WINEMAKING & AGEING

Fermented in stainless steel vats.

WINEMAKER

Carlos Eduardo.

TASTING NOTES

The blend of classic Alentejo grape varieties originates here a wine with deep aromas and flavors of very ripe fruits, blackberries, black plum, spices. Full-bodied but smooth, deep, silky and rich.

THE REGION

Alentejo is the largest wine region in Portugal and also the one with the greatest diversity as it gathers eight different sub-regions: Portalegre, Borba, Redondo, Reguengos, Évora, Vidigueira, Moura and Granja-Amareleja. Its 22,000 hectares of vineyards spread across plains, hills and mountains (the main ones are S. Mamede, Ossa and Mendro), and those vineyards lay on different types of soil: clay, limestone, marble, sand, schist, granite...

The climate is continental Mediterranean, with greater thermal amplitudes in the interior regions, closer to the border with Spain.

The Alentejo vineyard reflects a wide variety of grapes, with predominance of white grapes Antão Vaz, Roupeiro and Arinto and red grapes Aragonez, Trincadeira, Alicante Bouschet, Touriga Nacional and Syrah.

ANALYTICAL DETAILS

| | |
|-----------------|-----------|
| Alcohol Content | 13,5% |
| Total Acidity | 4,8-5,8 |
| pH | 3,40-3,80 |

LOGISTICS INFORMATION

| | |
|--------------------|----------------|
| Bottle Weight (Kg) | 1,34 |
| EAN | 5600390418185 |
| ITF | 15600390418182 |
| Bottles/Case | 6 |
| Bottles/Pallet | 510 |
| Case Weight (Kg) | 8,29 |
| Case CBM3 | 15,9 |
| Cases/Layer | 17 |
| Layers | 5 |
| Cases/Pallet | 85 |