



# PÉROLA

## REGIONAL DURIENSE WHITE 2018

### Characteristics

#### ORIGIN

**Region:** Douro Demarcated Region.  
**Soil:** Schistous.  
**Vine Training Method:** Traditional vines.  
**Average Vine Age:** Over 20 years.  
**Average Production:** 40 hl/ha.  
**Grape Varieties:** Malvasia-Fina, Gouveio, Viosinho and Rabigato.

#### VINIFICATION PROCESS / MATURATION

The grapes are pressed on arrival at the winery and only the free-run must is used. This is followed by cold static decantation, after which the must is separated from the lees. Fermentation is then begun at controlled temperatures, at 14 °C.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 12% vol.  
**Total Acidity:** 5.3 g Tart. Ac./l.  
**Appearance:** Its color is clear and lemon-yellow.  
**Aroma:** Young and intense aroma, with notes of tropical fruits such as passion fruit, interspersed with floral and lemon citrus nuances.  
**Taste:** In the mouth it is very fresh and with good acidity, revealing to be fruity and young.

#### SERVING

**Recommended serving temperature:** 8 to 10 °C.  
**Serving Suggestions:** Excellent as an aperitif or with light dishes, salads, fish and shellfish.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Pérola 750 ml - NM/EM*	6	7,2	223 x 155 x 325 mm
Pérola 750 ml - EM*	12	14,4	300 x 225 x 328 mm