



PÉROLA

REGIONAL DURIENSE RED 2018

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Traditional vines, terraced.

Average Vine Age: Over 12 years.

Average Production: 35 hl/ha.

Grape Varieties: Touriga-Nacional, Touriga-Franca, Tinta-Roriz, Tinta-Barroca and Tinto-Cão.

VINIFICATION PROCESS / MATURATION

Complete de-stemming. Brief pre-fermentation maceration followed by pomace fermentation for 6-8 days at a controlled temperature (25 °C) with frequent pumping over. After alcoholic fermentation, the wine was separated from the solids with which it fermented and malolactic fermentation was induced.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13.5% vol.

Total Acidity: 5.3 g Tart. Ac./l.

Appearance: Ruby colour.

Aroma: On the nose, it is young, intense and fresh, highlighted by aromas of red and dark fruits, such as strawberry and fig.

Taste: In the mouth it is soft and balanced, revealing a good acidity. The finish is fresh and prolonged, with hints of red fruit standing out on the palate.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: As an aperitif, for light meat dishes or more elaborate fish dishes.

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