



PÉROLA

REGIONAL DURIENSE WHITE 2018 BIB



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 the bag.

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 BIB 5 L

5.2

187 x 133 x 242 mm