



PÉROLA

WHITE 2022

Characteristics

ORIGIN

Vine Training Method: Traditional vines.

Grape Varieties: Malvasia-Fina, Gouveio, Viosinho and Rabigato.

VINIFICATION PROCESS / MATURATION

The grapes are gently pressed, using only the highest quality must, known as "free-run juice." Then, the must undergoes clarification through flotation. Fermentation begins at a controlled temperature between 16 - 18°C. After the completion of alcoholic fermentation, the wine ages on fine lees for 4 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12,5% vol.

Total Acidity: 6,0 g Tart. Ac./l.

Appearance: It presents a crystal clear citrine colour.

Aroma: Intense aroma, with notes of tropical fruits such as passion fruit, intertwined with citrus nuances.

Taste: In the mouth it is very fresh with a pleasant acidity, revealing a velvety finish.

SERVING

Recommended serving temperature: 8 to 10 °C.

Serving Suggestions: Excellent as an aperitif or with light dishes, salads, fish and shellfish.



Ingredients and
nutritional information:



100 ml : E = 290 kJ / 70 kcal

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