



# PÉROLA

## RED 2021

### Characteristics

#### ORIGIN

**Vine Training Method:** Traditional vines, terraced.  
**Grape Varieties:** Tinta Roriz and Tinta Amarela.

#### 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:** 12.5% vol.

**Total Acidity:** 5.1 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.



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